

THE NATIONAL Provisioner

THE MAGAZINE OF THE

Volume 101

Meat Packing and Allied Industries

Number 9

AUGUST 1939

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with*

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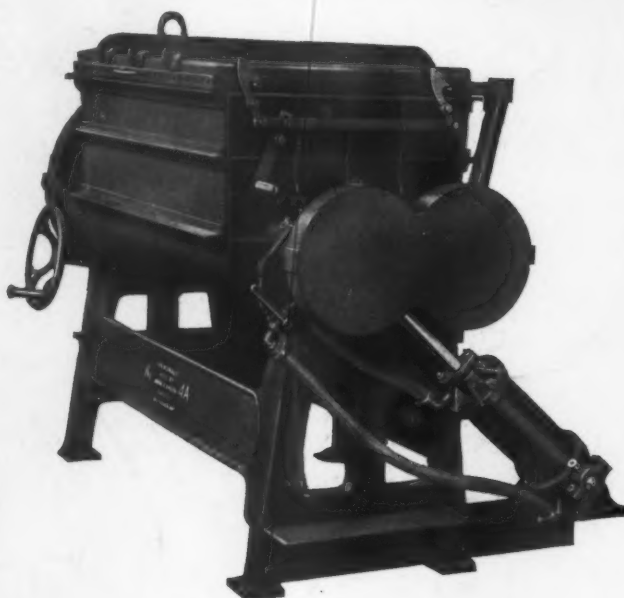
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The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



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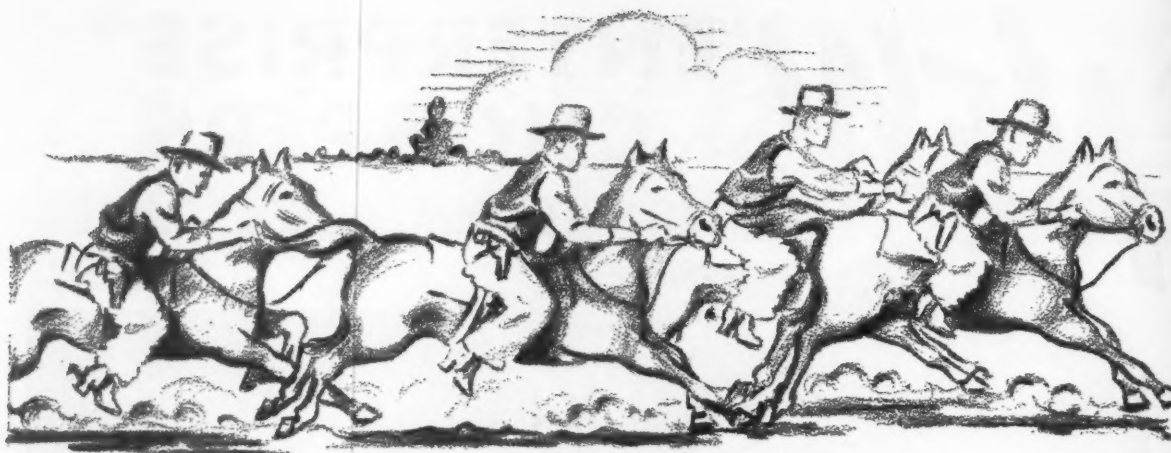
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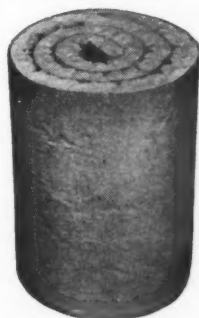
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*It saves meat bodies from
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● You need not worry about the condition of your truck bodies or the loads they carry (even after years of service) if they have Dry-Zero Bound-Batt insulation. For they will continue to keep heat where it belongs—outside the body. What's more, your bodies will be lighter, as will the cost of operating them.

You also will be pleased at the initial cost of Bound-Batt. It costs less. Bound-Batt is made by an exclusive, patented process which eliminates several manufacturing steps formerly required. The sizable saving is passed along to you.

Bound-Batt is made of the same long-lived ceiba fibre used in all other world-famous Dry-Zero insulation. It is the most efficient commercial insulant known.

This means that your truck body will consume less refrigeration in maintaining a given temperature level. This saving in refrigeration expense will repay the investment in insulation.

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... they look so good!"**



That's the way women buy
sausage . . . and that's your
best reason for using

ARMOUR'S NATURAL CASINGS

● Let's get down to facts about the sausage business. When women buy sausage, they insist on two important qualities . . . fresh, natural appearance *plus* zesty flavor . . . That's why Armour's Natural Casings add sales appeal to your products.

In the first place, these fine natural casings have a porous texture that permits greater smoke penetration . . . improved flavor.

In the second place, they're flexible. They "fit" the sausage . . . give it a plump, firm, well-filled appearance always.

In the third place, they're natural protectors of flavor. They seal in all the rich, juicy goodness of your product . . . guard that goodness until the sausage is served.

Last, and not least, Armour's Natural Casings are tops in quality. They're graded for uniformity. They're made to satisfy the strict standards of excellence for which Armour and Company is known. They'll meet your needs to a "T"!

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Armour and Company · Chicago

THE NATIONAL PROVISIONER

AUGUST 26, 1939

*The Magazine of the Meat
Packing and Allied Industries*

SAFE USE OF HAND TRUCKS IN MEAT PACKING PLANTS

By G. O. MAYER*

PACKERS must accept the proposition that conveying materials by hand trucks is a necessity in the meat packing plant. We do not, however, have to tolerate a high frequency rate of accidents incidental to the use of trucks. The problem of accident prevention with this equipment must be approached in the same manner as in any plant, any department of a plant, or in any single operation involving use of the equipment.

The first step is a thorough analysis of the physical aspects of the trucking operation, with a view to approaching as closely as possible that ideal condition in plant layout and equipment in which accidents cannot happen.

The second step is to follow up with a personnel program which will develop a spirit of safety consciousness, and a resulting correct use of equipment.

It is well known that when conveying merchandise, when use of power conveyors, chutes, hoists and other mechanical methods is not adaptable, the human element becomes increasingly important. The safety engineer must lay stress upon training of personnel and devise checks which will insure that such training is maintained and the

NEW AND OLD STYLE CELLAR TRUCKS

Replacement of large metal-tired wood wheels on cellar trucks with smaller, ball bearing, rubber-tired metal wheels has reduced trucking accidents for Oscar Mayer & Co. Wheels on new style truck (foreground) are within outside truck body dimension, enabling vehicle to pass through narrow doors. Side swiping and collisions have been practically eliminated since this style truck was adopted.



regulations set forth observed. Records of the frequency and seriousness of accidents before and after starting safety work are of utmost importance as a guide to the success of the work.

Bearing these fundamental principles in mind, we in our organization first studied our hand trucking equipment. We wanted to know whether our equipment was of the safest design and best manufacture. Where could we substitute other types of handling equipment, such as overhead rails, chutes, conveyors or belts for hand trucks? Did we have the right type of truck for every type of trucking? Were handles guarded in such a manner as to prevent hand injuries?

Incidentally, in seeking the answer to these questions, we made our purchasing department more safety conscious. It had to get the latest information for us on all safety devices for trucks. It was no easy task. We found we were able to make some very beneficial changes. In one specific instance we discarded trucks and installed overhead rails and cages for transporting sausage. We found the initial

expense involved was soon recovered by the resultant increase in efficiency, lowering of costs and time saved because of fewer accidents.

We studied types of trucks best suited to insure safe and efficient handling of specific materials. We bought

*Vice President, Oscar Mayer & Co., Chicago.

special trucks for certain types of work. We redesigned our bacon trucks so that no lifting is now required. In addition, they handle more easily.

Shelf trucks, needed for meat loaves and baked specialties, and rack trucks of all types were found safer and more easily maneuvered if built with two main wheels at the center and swivels at each end.

Not only the location of the wheels, but also the type of wheels was taken into consideration. We were able to reduce accidents to a minimum by replacing the metal-tired wood wheels on our cellar trucks with ball-bearing wheels and solid rubber tires. These trucks are of the two-wheel box type and contain 1,000 lbs. of product when fully loaded. The rubber-tired wheels lessened the pull-effort and jarring, thereby reducing muscle strains.

Easier to Maintain

They are noiseless, and easier to grease. The wheels and sides of the trucks are easier to wash and scrape. The wheels are inside the outside dimension of the width of the body, enabling this truck to pass through a narrow space. The trucks also handle much more easily over wet packinghouse floors. Side-swiping and collisions with this type of truck have been practically eliminated.

We make systematic check-ups of our rolling equipment. These are followed by necessary repairs. All trucks are carefully inspected for cracked or

HANDLING PRODUCT ON RAILS

In special instances, trucks were discarded and overhead rails installed for handling products. A reduction in number of accidents and in handling expense followed. The metal container is filled with green butts. The rack cage shown here is loaded with pork loins.



THIS TRUCK TYPE EASILY HANDLED

Shelf trucks for meat loaves and baked specialties, and rack trucks, are found to be safer and more easily maneuvered if equipped with two main wheels at the center and swivel wheels at each end.

broken wheels, tires, frame supports, handles, loose bands or wheels. Any unsafe condition is reported. If repairs cannot be made at once, the truck is taken out of service until the unsafe condition is corrected.

The second division of our trucking problem to be scrutinized was plant conditions. One of the most difficult problems in the meat packing industry has been to find a floor that will wear well under heavy trucking. Floors that are slippery or rutted, or that have holes or bumps in them, are not safe floors for trucking, especially when they are wet.

Since we couldn't find a flooring that would stand trucking, we found a truck that would not wear floors so rapidly. The rubber-tired wheels turned the trick. Since we have standardized on this type of wheel our new floors and floor repairs last from three to five times as long and our accident hazard from floors in bad repair has been reduced in even greater proportion.

Plant Layout Hazards

Blind corners should be eliminated as much as possible. At aisle crossings, where traffic is heavy, properly placed mirrors have been used. All swinging doors should have glass windows, and the windows should be kept clean. Passageways and aisles should be kept clear of obstructions. Poor lighting, always a hazard, should be corrected.

In the prevention of hand truck accidents, orderliness and good housekeeping are prime essentials. A space should be provided for the orderly storing of trucks when they are not in use. This usually can be done in conjunction with the truck washing room.

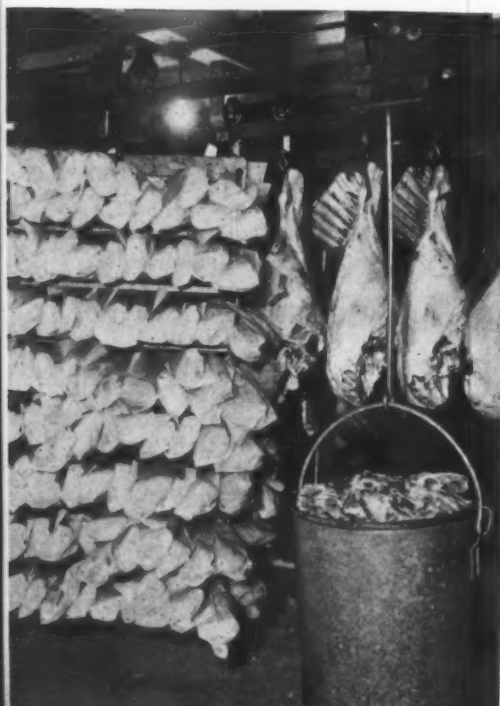
The fundamental man in promoting safety is the foreman. He is the one who makes or breaks any safety program—the man upon whom the packer must depend to maintain safety standards. The foreman should be vitally interested in the safety of his men, because his attitude will always be reflected in their work, health, and accident record. He should know and feel his responsibility and be given credit if he assumes it capably.

Foreman Cooperation

Monthly safety meetings, discussion of accidents and their cause and prevention and supplying of information on safe operating practices and methods are all necessary and fine, but they will never completely replace the value of personal contact. A trip through a department and a little confidential chat with the foreman relative to his problems not only lets him know the safety supervisor is vitally interested in safety, but that he understands the foreman's problems. The task of teaching safety and safe practices is a never-ending job for the management and the foremen.

Let me illustrate: I was making one of these personal contact safety tours through the plant and learned that a foreman had nicknamed a new employee "Columbus." When I asked the reason, he told me how the man had gotten lost on his first trip in the plant.

Like Columbus, he didn't know where he was going, when he got there he didn't know where he was, and when he finally got back, he didn't know where he had been. Bantering and horseplay have no place in safety work, and this incident gave me an oppor-



tunity to explain that to the foreman.

The fourth major division we studied in our hand trucking safety program concerned the man on the job. All our employes are given a complete physical examination, but a mere health test is not sufficient. We attempt to ascertain whether a man is strong, tall, and heavy enough to do a specific trucking job. For instance, on the curing cellar trucks previously mentioned, we use only strong, tall men because the truck and its handles are quite high off the floor.

Selecting and Training Workers

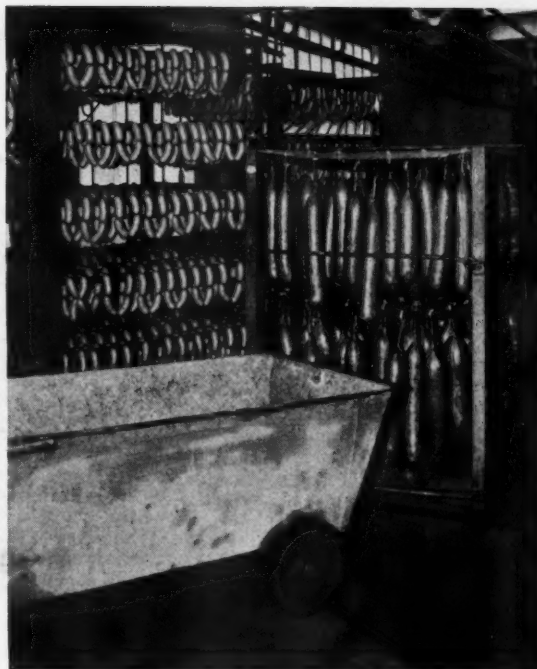
We try to use the right man for the job as far as his mental attitude toward the work is concerned. We try not to make the mistake a certain building contractor is said to have made. He hired an artist to lay bricks. As soon as the artist had laid his first couple of bricks, he stepped back off the scaffolding to admire his work.

We then concentrated on increasing each man's knowledge of his work, for the man who understands his job thoroughly is less likely to have accidents. Through our foremen, we teach these men proper and safe loading and unloading. Unbalanced loads may result in painful accidents. Such loads are more difficult to push, causing undue fatigue and muscle strain. Materials may shift and fall off. The entire load may tip over. Piling trucks too high may have the same results, besides obscuring the trucker's vision.

Truckers are instructed to give warning when approaching other employes at obscured corners, to inspect every truck before using it and to report unsafe ones for repairs. They are also taught to lift trucks or other heavy objects with their legs and not their

WOOD STRIPS PROVIDE SAFE ANCHORAGE

Triangular wood strips placed on the floor and against the wheels of parked trucks will prevent the vehicles from rolling away from any cause and damaging equipment and injuring workmen. A stock of these wood strips is maintained in all locations where trucks stand.



backs. Our motto is: "Squat, grasp and lift with your legs."

Trucks should never be left in passages or aisles where people might run into them or fall over them.

Truckers must keep their hands within the outside dimensions of the trucks to prevent injuries on passing objects.

We instruct our men never to go ahead of their truck down a ramp. Serious accidents have occurred where this practice was not followed. If a

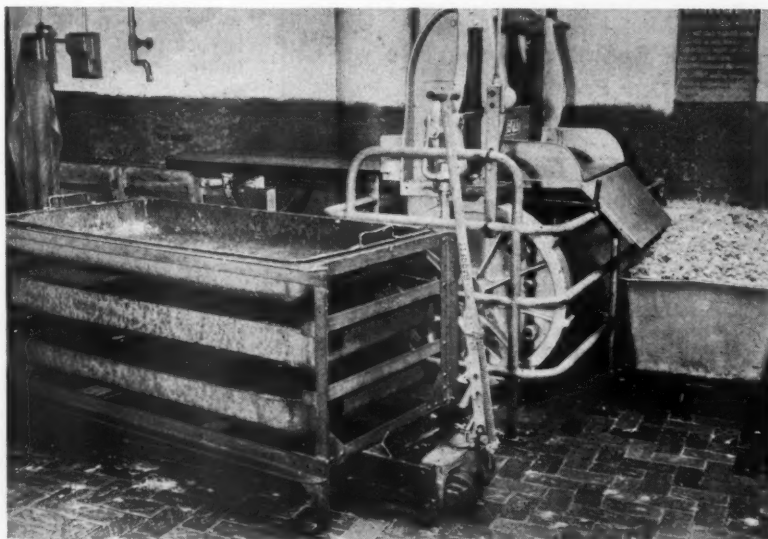
man's foot should slip while he is in that position, the truck would very likely knock him down, run over him, or possibly crush him against a wall.

Lastly, we instruct our employes to report accidents promptly. When an accident occurs, the injured man must report for treatment as per the doctor's or nurse's instructions.

Truck Accident Statistics

We tried to obtain some figures on accident frequency in hand truck operations. To our surprise and dismay, the best of accident statistic sources had no separate figures on hand trucking. The only accurate figures we were able to obtain were for Tennessee, year 1930. These showed that 12.5 per cent of total industrial accidents occurred on hand truck operations. In most instances the figures were included in material handling statistics. According to last year's "Accident Facts," published by the National Safety Council, material handling operations accounted for 26 per cent of the total industrial accidents. This is a high figure, and inasmuch as a large number of hand trucks are being used in industry, and trucking probably accounts for at least half of this 26 per cent, I believe a separate breakdown on hand truck operations is advisable.

In our plant, we keep this figure separate, and I am happy to say that it amounts to only 1 per cent of our total number of accidents, even though a large number of our men are engaged in hand trucking work. Before we had made specific attempts to reduce hand truck accidents, this figure ran as high as 10 per cent. I am convinced that if any meat plant has a high accident frequency on hand truck operations, the situation can be improved.



COSTS CUT WITH LIFT TRUCKS

Lift truck and meat pan rack used in Chicago plant of Oscar Mayer & Co. to handle sausage meat to and from curing coolers and to sausage room. The company finds that handling sausage meat and other products in this manner effects worthwhile economies in first cost of equipment and transportation expense and reduces accidents. Note guard around frozen meat cutter to prevent damage from trucks.

MEAT INDUSTRY HAS Many Diet Truths To Tell

BASED on average servings, meat is a richer source of more dietary essentials than any other single food, R. C. Pollock, general manager of the National Live Stock and Meat



R. C. POLLOCK

Board, told retailers at the convention of the National Association of Retail Meat Dealers in New York recently. Mr. Pollock wants retailers, packers and producers to use this fact in the big job of meat promotion which the entire livestock and meat industry must assume.

Liked in All Weather

"Meat is in demand regardless of the season. It is hot in New York City today, but we know that hot weather has little effect in curtailing the use of meat. Statistics of the U. S. Department of Agriculture show that over a period of years, we consume 97 per cent as much meat in August as in January."

A survey made by the National Live Stock and Meat Board soon after its establishment some sixteen years ago showed that from 20 to 30 per cent of the food dollar was spent for meat. That percentage has not materially changed, Mr. Pollock said, but today, food interests everywhere are battling as never before for the consumer's food dollar.

"As you men know, advertising is one of the most effective means of promoting any food. The Board has not had funds available for a national advertising program. But because you retailers as well as producers, marketing agencies and meat packers have put your shoulders to the wheel in a program of promotion, we have been able to create a meat-consciousness that did not exist a few years ago."

Coming from Chicago to New York, Mr. Pollock said he perused leading magazines to study their food advertising. "Looking over the ads I found

that shredded wheat was advertised as rich in iron and phosphorus; that Gerber's baby food was a good source of vitamin B and iron; that canned salmon was rich in protein and in vitamins A, B and G.

"I noted that tomato juice was featured as rich in vitamin C, and that Karo corn syrup was credited as being 'tops for energy.' This illustrates the newer trends in food advertising.

What Other Food Producers Spend to Advertise Their Products

Maine Potatoes	\$ 2.05 per car
Idaho Potatoes	3.60 per car
Florida Oranges	4.62 per car
Washington Apples	7.50 per car
Florida Grapefruit	15.00 per car
Florida Tangerines	23.10 per car
California Oranges	23.10 per car
California Lemons	40.60 per car

What WE Spend to Advertise Our Product

Livestock and meat 50c per car

"In the past 10 years, we have all become conscious of these new trends in newspaper, magazine and radio advertising. Foods are advertised on the basis of the food elements they contain. It is certain that any food which cannot be recommended on the basis of its health value will, in a few years, be left in the lurch.

"How many of you men know that the product you sell—meat—based on average servings is a richer source of more dietary essentials than any other single food? How many of you know that meat tops all foods for energy, and for iron which builds rich, red blood?

"Meat is an outstanding source of protein and a good source of vitamins A and B. It is a poor source of calcium which builds strong bones and healthy teeth, but one of the best sources of phosphorus, which must combine with calcium to do this work.

"I would like you to think of meat,

not as just another food to eat but as an excellent source of those elements necessary for our health and well being. As retail meat dealers, you have a wonderful opportunity to carry this message of the nutritive value of meat to 130 million consumers and thus render a service to the entire livestock and meat industry."

Knowing that some may ask if the industry has authoritative facts to back up this story of the health value of meat, Mr. Pollock told of the Board's program of meat research. He said:

"At the University of Chicago, we found out the value of meat for rickets, which were due to a lack of phosphorus in the diet. At the University of Rochester our studies led to the discovery of the value of liver in the prevention and treatment of anemia.

"Research carried on at Columbia University emphasized the value of meat for growth, lactation and reproduction. At Northwestern University in Chicago, a child study brought out the value of meat in blood-building. During the past three years at the University of Wisconsin, studies supported by the board have revealed meat as the richest known source of nicotine acid. And nicotine acid prevents and cures the disease pellagra.

Lard for Fatty Acids

"At the University of Minnesota we have found that lard is a good source of the unsaturated fatty acids not found in other shortenings. These acids are necessary for growth and health and are valuable in the treatment of certain skin ailments."

In the past year the Meat Board reached 36,500,000 people directly or indirectly with its meat story. Six hundred and fifty thousand women have learned how to cook, prepare and serve meat at cooking schools in 93

cities. Meat exhibits have been witnessed by 6,500,000 persons.

Thirty-five thousand physicians, dentists, dietitians and nurses have been kept informed of all phases of the subject of meat; and 17,500 teachers and home economics workers have been reached monthly with the latest facts.

"This business of meat promotion is a big job," Mr. Pollock said. "It cannot be done by any one organization. It needs the united efforts of the livestock and meat industry. Acquaint yourselves with all possible facts about the product you merchandise. Pass these facts on to your customers.

"Call upon the Board for assistance at any and all times. Remember that meat is our best food. Let us all cooperate in bringing the message of meat to the nation. In doing this we are not only serving our own interests—and the industry—but we are rendering a service to humanity."

SURVEY SHOWS SPECIALIZATION

Trend in Packer Truck Types

PACKERS are giving more thought and study to motor trucks and their operation in meat distribution service. One noticeable result is greater distribution efficiency—reflected in a lower cost per unit of product delivered—which has been brought about through better understanding of requirements of the work and more careful selection of the vehicle for each job.

This is one of the interesting facts developed by a nation-wide survey of distribution equipment in the meat packing industry, completed recently by THE NATIONAL PROVISIONER. A few years ago, little uniformity of motor truck sizes and uses could be detected between sections of the industry grouped according to sales volume. Today's trend toward uniformity of equipment among the companies of a group is quite apparent, although there is some difference in preferences, which is obviously dictated by varying needs.

Trucks with a capacity of 1 to 1½ tons comprise the greater percentage of fleets owned by packers with a sales volume of less than \$1,000,000 annually. This also holds true for fleets serving plants with an annual sales volume of \$1,000,000 to \$5,000,000.

Truck Size Practices

However, while plants in the first classification use many trucks with a capacity of less than 1 ton, vehicles of this size are not plentiful in fleets of packers in the \$1,000,000 to \$5,000,000 sales class. Surprising as it may seem, fleets of packers in the latter group contain a smaller percentage of smaller than 1-ton trucks than do fleets of larger packers.

Packinghouses with sales volume of \$5,000,000 to \$10,000,000 distribute the larger percentage of their output in trucks of 2 to 5 tons capacity; vehicles with a live load capacity of 1 to 1½ tons are second in number in these fleets. Greater utilization of larger vehicles by these larger packers is accounted for by the longer average distance over which products are transported and the greater volume of carlot trading transacted by such firms.

The compilation on this page shows prevailing practices with respect to truck sizes in the various packer groups.

Truck Fleets Growing

Twenty-seven per cent of the packers in the group with sales of less than \$1,000,000 reported they are operating more trucks than a year ago; 38 per cent are operating more than three years ago, and 35 per cent have more trucks in service than five years ago.

In the \$1,000,000 to \$5,000,000 sales group, 26 per cent have more trucks in service than a year ago and 60 per cent own more trucks than three years and five years ago.



NEW LABEL REPRODUCED ON TRUCK

This new truck of the Peschke Packing Co., Detroit, Mich., is painted in the color scheme and bears a representation of the firm's new label which is being used on all wrapped and packaged products including cased meats. A tie-in of this kind is valuable as a means of familiarizing consumers with the label and building good will and demand for the brand.

Fifty per cent of the packers with a sales volume of \$5,000,000 to \$10,000,000 are operating more trucks this year than they had on the road during the summer of 1938.

Trailers are not popular with packers. Each group has some trailers, but the total number in service is small. Semi-trailers, on the other hand, are used quite extensively, particularly by the larger packers.

Trend of truck purchases by packers in the below \$1,000,000 sales group is definitely toward units with smaller carrying capacities. Thirty-four per cent of these packers say they are buy-

ing more units with capacities not greater than 1½ tons. Only 3 per cent declared their intention to add more 2-to-5 ton units to their fleets.

Insulated Body Increasing

Number of 2- to 5-ton trucks will increase in fleets serving plants with an annual sales volume of \$1,000,000 to \$5,000,000. While 13 per cent of the packers in this group say they are buying more trucks with capacities up to 1½ tons, 20 per cent say they are increasing their numbers of 2- to 5-ton units. Packers with a sales volume of \$5,000,000 to \$10,000,000 will continue to purchase larger units.

Packers in the \$1,000,000 to \$5,000,000 annual sales class own a greater percentage of insulated truck bodies than firms in the other two sales classifications. Sixty-eight per cent of all trucks owned by these packers are fitted with bodies in which low temperatures can be maintained, compared with 46 per cent of such trucks in fleets of packers in the \$1,000,000 annual sales group and 20 per cent in fleets of packers in the \$5,000,000 to \$10,000,000 group.

Packers in the \$1,000,000 sales classification own 6 per cent more insulated bodies this year than at the same time in 1938. There are now 2.5 per cent more insulated bodies used for delivery of product from plants in the less than \$1,000,000 sales group than were in service last year.

There is no evidence of any trend toward standardization of trucks for

Analysis of Fleets

Packers with Annual Sales of Less than \$1,000,000

Average number of trucks per fleet.....	5.2
Per cent of trucks under 1 ton.....	39.73
Per cent of 1- to 1½-ton trucks.....	52.31
Per cent of 2- to 5-ton trucks.....	7.96

Packers with Annual Sales of \$1,000,000 to \$5,000,000

Average number of trucks per fleet.....	26.5
Per cent of trucks under 1 ton.....	4.28
Per cent of 1- to 1½-ton trucks.....	73.30
Per cent of 2- to 5-ton trucks.....	18.13
Per cent of trucks over 5 tons.....	4.20

Packers with Annual Sales of \$5,000,000 to \$10,000,000

Average number of trucks per fleet.....	32.0
Per cent of trucks under 1 ton.....	8.96
Per cent of 1- to 1½-ton trucks.....	20.96
Per cent of 2- to 5-ton trucks.....	70.90
Per cent of trucks over 5 tons.....	0.08

various meat distribution services or situations. Conditions in different localities and even on different routes in any section of the country differ too much, apparently, to tempt delivery superintendents to give serious consideration to a fleet of vehicles of uniform size. On the other hand, more and more delivery superintendents seem to favor the policy of carefully selecting each vehicle for the particular route over which it will operate and the service it will perform.

Replacement Policies

Better truck design and construction is rapidly making impractical any plan for replacing vehicles on a time interval or mileage basis. There has been a very noticeable trend in recent years—particularly evident during the past year—to abandon mileage and time interval replacement plans, and to determine replacement needs by the mechanical condition and the operating cost of the individual unit.

Eighty-two per cent of the packers in the below \$1,000,000 sales group, 87 per cent in the \$1,000,000 to \$5,000,000 classification and a very large percentage in the \$5,000,000 to \$10,000,000 group have adopted the policy of replacing units when service and cost considerations dictate.

EDITOR'S NOTE.—This is the first of two articles on trucks and their use in the meat packing industry. The second will appear in an early issue.

ICC PRIVATE TRUCK RULES

Private motor carriers, such as packers, bakers and manufacturers who operate their own trucks in interstate commerce, would be subject to safety rules already established for common and contract carriers by the Interstate Commerce Commission under recommendations made to the commission by Examiner R. W. Snow in Ex Parte MC 3. The examiner would have the commission modify its regulations only in application to farm and work trucks.

The examiner stated that the commission should find need for federal regulation of private carriers to pro-

mote safety of operation and need for rules governing qualifications and maximum hours of drivers, safety of operation and standards of equipment for motor vehicles operated by such carriers. He said that hours of service and safety rules already established by the commission had been set up for objection in hearings on MC 3, but that there had been no substantial testimony in favor of changes.

The examiner said in his report that private carriers had expressed fear of extension of federal regulation over other phases of their truck operations, but pointed out that the commission's power is definitely limited to prescribing regulations to promote safety of operation.

The examiner's report stated that approximately 3,000,000 motor vehicles are operated in interstate and intrastate commerce by private carriers of property, and that approximately 20 per cent of this total is used in transporting property in interstate or foreign commerce, exceeding the number of vehicles operated by common and contract carriers in such commerce.

SEEK PUBLIC TAX OPINION

Letters requesting the advice and assistance of business interests in connection with future revision of internal revenue taxes have been addressed by John W. Hanes, Acting Secretary of the Treasury, to organizations and leaders in industry, commerce, banking, agriculture and labor. The information is being assembled in order to have a record of "public tax opinion" to be used by the subcommittee of the House ways and means committee when it meets November 1 to begin the recess study of internal revenue taxes assigned it by the seventy-sixth Congress. The findings of the committee will be placed before the next session of Congress.

THE TAX TOLL

For every dollar of their 1937 net income, 2,238 business concerns—principals and their subsidiaries—paid 53c in taxes, the Chamber of Commerce of the United States stated recently.

Packer Wage-Hour Exemption Narrowed

THE meat packing industry's 14-week annual exemption from the maximum hour and overtime provisions of the wage-hour law has been narrowed drastically by an interpretative bulletin issued this week by Elmer F. Andrews, wage-hour administrator.

The bulletin states that the following activities (and only these) are covered by the exemption:

"Livestock—transporting to the slaughterhouse, stockyards, or other place where the livestock is to be sold; receiving same, weighing and otherwise determining the basis for payment to producers, grading; and selling; slaughtering; and dressing, i. e., bleeding, removing head, hide, hair, entrails and dirt. . . .

"The exemption applies only to the handling of poultry and livestock and not poultry and livestock products or by-products. Thus, the manufacturing, curing, smoking, grading, refrigerating, and packing of meat products and by-products, such as beef, veal, casings, pork cuts, pigs' feet, sausages, fertilizer, tallow, grease, hides, offal, beef extracts, oleo products, sheep skins, and shortening, the processing of livestock and poultry meat for packing and canning purposes, and the packing and canning of such meat are not included."

Packer is Penalized

While the exemption in the wage-hour act was intended to allow the meat packing industry to handle economically the heavy runs of livestock which frequently and unpredictably come to market, the effect of the administrator's interpretative bulletin would be to permit economical operation only in slaughtering, dressing and skinning.

The operations of chilling, cutting and processing, which must immediately follow slaughter because of the perishable nature of the product, will not enjoy the exemption from the hour maximum and overtime pay provisions. During periods when livestock receipts are large the packer will have to pay overtime to his employees for all time worked above 44 hours per week for these operations.



HORMEL SALES SERVICE IN THE NEW YORK METROPOLITAN AREA

This new fleet of six sales service cars was recently put in service by Geo. A. Hormel & Co., Austin, Minn., in the New York metropolitan area. Salesmen driving them and their respective territories (left to right): Howard Kaufman, New York City; W. J. Donnelly and Henry O'Neill, New Jersey; G. R. Davis and C. H. Danziger, Brooklyn, and J. Kohl, Westchester.

THE MOST IMPORTANT FEATURE OF THEM ALL...

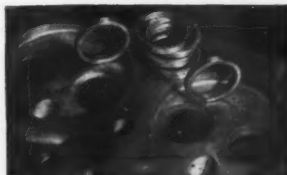
is the one that makes you money



The cylinders are individually removable and replaceable, making the engine as good as new.



All-steel cab, one-piece top, sides, back and cowl, welded into complete cab frame. Weather-tight, safe, comfortable.



Hardened exhaust-valve seat inserts retard valve seat burning, and the valves seldom need grinding.



Main and connecting-rod bearings can be quickly and easily replaced in all International Trucks.



If you happen to be mechanically inclined, go over International design and construction, inch by inch, and part by part. Then you'll understand why we call Internationals *all-truck* trucks.

You'll find feature after feature that have given Internationals their world-wide reputation. But the feature of them all is the one that Internationals will put in your cost records—the *lowest-cost hauling you have ever known*.

And it's this unequalled performance-per-dollar that sells more heavy-duty Internationals than any other three makes combined.

No matter what your hauling needs may be—city or town, farm or cross-country—there's an

International size to fit your requirements exactly. And whether you need a sturdy half-ton pickup or a powerful six-wheeler, you can always count on International stability, service, long life and economy.

Any International Dealer or Branch will be glad to give you the names of International owners you know in your own community. These owners will tell you, first-hand, the kind of performance they're getting, and the kind you can expect from International Trucks.

INTERNATIONAL HARVESTER COMPANY
(INCORPORATED)
180 North Michigan Avenue Chicago, Illinois

INTERNATIONAL TRUCKS

... IF YOU COULD
ONLY *taste* IT!



PREPARE FOR RECORD HAM SALES!

Pre-Season

YOUR HAMS WITH THE
NEVERFAIL
3-DAY HAM CURE

● Record hog runs, this fall, will probably bring new low prices on hams. There's a threat... and a promise: a threat of sharpened price competition, and a promise of increased ham sales. Take the precaution of lifting your hams out of price competition and increasing your sales besides, by giving them the unique, aromatic flavor obtainable only with the NEVERFAIL 3-Day Ham Cure. Write us!

WE can show you this picture of summer delicacies made with Mayer's Special Seasonings and cured with Mayer's Special NEVERFAIL Cure. But with only a printed page we cannot possibly hope to convey to you their pungent, spicy, taste-tempting flavor. If we could, you would know at once why users of Mayer's Seasonings are chalking up new high sales records.

It makes no difference what your specialty may be... whether it's a simple Frankfurter, a delicately flavored Salami, or any other product of the sausage maker's art. We can furnish you a Special Seasoning, expertly blended from the world's choicest *natural* spices, to flavor your product so that it's exactly suited to the taste of customers in your community. Let us arrange a demonstration in your own plant. Write us!

WE LEAD... Others must Follow!

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto. Canadian Plant: Windsor, Ontario

PROCESSING POINTS *for the trade*

SCOTCH BEEF SAUSAGE

An Eastern sausage manufacturer asks for a formula for Scotch beef sausage. He writes:

Editor THE NATIONAL PROVISIONER:

Do you have a formula for beef sausage as it is made in Scotland?

An old formula which makes a product similar to Scotch beef sausage is as follows:

- 12 lbs. lean beef
- 8 lbs. beef fat
- 4 lbs. steeped and pressed bread
- 4 lbs. biscuit powder or binder

The following seasoning ingredients are required:

- 4½ oz. white pepper
- 9 oz. salt
- ¼ oz. nutmeg
- ½ oz. ginger
- ½ oz. coriander
- ½ oz. pimiento
- ½ oz. cloves
- 1 oz. sodium nitrate

If the mixture is too dry, sufficient water is added to bring it up to the right consistency. In the North of England and Scotland this sausage is stuffed into sheep casings, but in the South hog casings are used.

Translated into American methods of manufacture, this would mean two-thirds lean beef, one-third beef fat, for the meat formula and about 4 lbs. of soaked and pressed bread and 4 lbs. of cereal. A much larger percentage of cereal and dried bread is used in sausage in the United Kingdom than is permissible in this country where sausage is made under federal or state regulation.

With the seasoning formula given, the inquirer will be able to work out a beef sausage that will meet his needs.

WIENERS IN GLASS

An Eastern packer wants a formula for wieners to be put up in glass jars. He writes:

Editor THE NATIONAL PROVISIONER:

Can you give us a formula for wieners to be put up in glass jars? We have the equipment for handling glassed products.

Wieners for canning are prepared in the usual way up to the point of linking. A good beef-pork frankfurt formula should be used. Only high quality product should be put up in such containers.

The wieners intended for canning are not linked; instead, the stuffed sausage is looped upon the sticks in long lengths, usually 21 inches long, and smoked and cooked in this shape. After being smoked, the sausage is cut into uniform

lengths slightly less than the depth of the can or glass in which they are to be placed.

After the sausage has been placed in the jar by hand, the container is filled with brine containing 2 per cent of salt, is closed, vacuumed and processed.

Some packers are turning out nice canned skinless frankfurts. Transparent casings are left on sausage and removed by the consumer when sausage is cooked.

TONGUING AND CHEEKING

A number of operations are involved in handling cattle heads after they have been removed from the carcass. A Mid-western packer wants the operation of tonguing described, as well as a description of the removal of cheek meat. He writes:

Editor THE NATIONAL PROVISIONER

Can you tell us how tonguing and cheeking of cattle heads should be performed?

After skinned heads have been placed on special trucks, tongue bones are cut with a hatchet or saw. Sides of the tongue are separated from jaw and tongue is pulled out and left hanging at the end of the jaw. The tongue must be removed carefully, as any cuts or scoring may break fell on underside so that the fat portions cannot be left in long cut tongues.

The tongue is washed with a spray of water and cut loose from the jaw.

After the tongue is free, it is washed by hand or in a cylindrical washer. Some packers hand-wash tongues very carefully to avoid any damage through breaking the fell.

Washed tongues are hung on special tongue racks. Sometimes they are hung so that the fell on the under portion of the tongue and the tip are both caught on the hook. This gives the tongue a bulky appearance. They are allowed to drain thoroughly and are then transferred to the meat specialty cooler where they are chilled down to 38 degs. F.

The chilled rough tongues are made into long cut, short cut and canner tongues. Tongue trimmings are used in making sausage and fat in oleo oil.

CHEEKING.—The head is placed in special holder after cheek meat has been loosened from lower jaw with a chisel. Lower jaw is pulled loose from upper and trimmed of any meat which it may bear.

Cheek meat attached to the upper jaw and skull is then cut loose. Cheeks are washed, hung on trucks and sent to the cooler for chilling. Remaining meat, including palate meat and lips, is removed and spread on trays in a thin layer. It is chilled rapidly and may be used in sausage or sold fresh.

Skull is split and brains are removed after all meat has been removed from outside.

SAUSAGE IN BRINE

A Western sausage manufacturer wants to know what strength brine is used for sausage in brine and how this product is put up. He writes:

Editor THE NATIONAL PROVISIONER:

Can you tell what strength pickle is used for sausage in brine? How is this product packaged?

Sausage in brine is usually placed in a brine that is made 100 degrees strength with sufficient water added to reduce it to about 50 degrees salometer. This is a plain salt pickle; vinegar may be used instead of salt pickle if desired. A 50 degree vinegar is used for the purpose.

Sausage in brine is usually put up in white wood packages of various sizes—kits, eighths, quarts, halves and barrels. Containers are packed to full capacity and brine or vinegar is poured in until the product is fully covered. Each package should be examined for leakage and tightly headed, as the sausage will mold and slime quickly if not completely covered.

The manufacturer should not carry too large a stock of pickled sausage and should inspect it frequently.

Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
407 S. Dearborn St., Chicago, Ill.
Please send me reprints on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name
Street
City

Enclosed find 30c stamp.

UP and DOWN the MEAT TRAIL

Elk Grove, Calif., Plant Enlarges Killing Floor to Boost Production Capacity

Killing capacity of the packing plant of Irvie Johnson at Elk Grove, Calif., has recently been increased. The plant, leased to Donald S. Compton and under management of Tom Harry, distributes fresh meat to Sacramento, Stockton, San Francisco, Oakland and other northern California cities.

Enlargement of the killing floor enables the plant to handle conveniently 1,500 or more cattle per month. Mr. Compton has also added a new beef cooler with a capacity of 200 cattle, and hog handling machinery is being installed. A large part of the equipment used in enlargement of the killing floor was furnished by The Globe Co., Chicago.

Shreveport Packing Co. Shifts Executive Lineup

An executive reorganization of the Shreveport Packing Co., Shreveport, La., on August 12 resulted in the selection of Hal M. Gatti as president of the company. Other officers include W. H. North, vice president; S. W. Dickson, treasurer, and Dan W. Burkett, jr., chief accountant. Members of the reorganized board of directors are Mr. Gatti, Mr. Dickson, Rudolph North, E. T. Lindholm, Wilbur V. Lunn, P. C. Corbitt and R. L. McJeter.

Mr. Dickson, former president of the concern, will head the accounting, purchasing, sales and processing divisions in addition to his duties as treasurer. Mr. Gatti, in view of the reorganization, stated that he did not believe the receivership recently applied for in district court would be necessary. The company, he said, was "absolutely solvent."

Kahn Co. Meats Featured In Cincinnati Food Show

The American Beauty brand products of E. Kahn's Sons Co., Cincinnati, O., meat packers, are being used exclusively in the cooking school being conducted from August 22 through September 1 in connection with the city's Silver Jubilee Pure Food and Health Exposition, known as the largest outdoor event of its kind.

Whenever the cooking school programs call for meat, they will be Kahn meats. In addition, an American Beauty baked ham will be given away at each of the nine sessions of the school. Displays of food products are a featured attraction of the exposition.

Chicago News of Today

E. A. Cudahy, jr., president, Cudahy Packing Co., recently returned to Chicago after an extended vacation trip in Europe.

Col. Edward N. Wentworth, director of Armour and Company's livestock bureau, was judge of Clydesdale entries in the draft horse show held in conjunction with the recent Illinois State Fair at Springfield.

Nathan Zarkin, public relations counsel affiliated with the National Sausage Casing Dealers' Association, New York City, was a Chicago visitor this week.

"Culinary Carving," the Pete Smith educational short film featuring M. O. Cullen, meat carving and merchandising expert of the National Live Stock and Meat Board is scheduled to appear in Chicago and suburban theaters on the following dates: September 3 to 5—Beverly, 1543 W. 95th st.; September 3 to 6—Maryland, 855 E. 63rd st.; Terminal, 3315 W. Lawrence ave.; Biltmore, 2046 W. Division st.; Crystal, 2705 W. North ave.; Central Park, 3535 W. Roosevelt rd.; Tivoli, Downers Grove, Ill.; Berwyn, Berwyn, Ill.; LaGrange, LaGrange, Ill.

South side Golf Outing of the Hide & Leather Association of Chicago will be held on September 14, at the Calumet Country Club, 175th st. and Western

ave. Players will compete for the perpetual trophy held by John Burnham for the past year. Laird Wilson is chairman of the committee staging the outing.

D. A. Millett, vice president of the Exchange Buffet Corp., New York City, and a former director of the National Live Stock and Meat Board, was a visitor at the offices of the Board this week.

Frank Kohrs, president, Kohrs Packing Co., Davenport, Ia., was in Chicago last weekend and attended the music festival staged at Soldier's Field.

Miss Anna E. Boller, head of the department of nutrition of the National Live Stock and Meat Board, will participate in the annual convention of the American Dietetic Association at Los Angeles, Calif., on August 28 to 31.

Countrywide News Notes

Eugene M. Doyle, 46 years old, manager of the Memphis, Tenn., branch of the Cudahy Packing Co. died on August 15 in that city following a heart attack. Mr. Doyle's affiliation with the packing company began at the age of 17 and led to a succession of advancements which returned him to the Memphis branch as manager 16 years ago.

Norvin H. Collins, formerly assistant



POPULAR PASTIME AT RETAILERS' CONVENTION

Good eating received its share of attention at the recent convention of the National Association of Retail Meat Dealers in New York City. Here Lyle Jones of the National Sausage Casing Dealers' Association and R. C. Pollock, general manager of the National Live Stock and Meat Board, are enjoying a buffet luncheon served by Swift & Company.



WILTED FRIENDS BUT LOYAL

Friends of George A. Casey, who retired as vice-president and sales manager of Wilmington Provision Co., Wilmington, Del., to become president of John J. Felin & Co., Philadelphia, turned out 300 strong for his farewell dinner. The governor of Delaware, the mayor of Wilmington, and other state and local officials paid tribute to Mr. Casey. Max Matthes, president of Wilmington Provision Co., is at the left of Mr. Casey, shown seated at center.

sales manager of the Wilmington Provision Co., Wilmington, Del., has been appointed sales manager of the company. He fills the position left open by the recent resignation of George A. Casey. One of the organizers of the company, Mr. Collins has been associated with it for 18 years.

Harry Greenberg is now representing the J. & F. Schroth Packing Co., Cincinnati, O., and John F. Stegner, packer, also of Cincinnati, in the Philadelphia and New Jersey area. Mr. Greenberg is located at 308 W. Roosevelt blvd., Philadelphia, Pa.

John M. Connolly, manager of the Dallas, Tex., branch of Swift & Company, was feted at a luncheon at the Baker Hotel on August 22 by packer representatives on the Dallas market, in honor of his approaching transfer to Galveston, Tex., where he will become branch manager for the company. Those attending the luncheon included A. G. Heather, J. E. Decker & Sons; Zola Short, Wichita Packing Co.; W. G. Nycum, R. H. Keller, J. E. Dodgen and George Estes, Swift & Company; H. G. Bower, Wilson & Co.; J. D. Peterson, Geo. A. Hormel & Co.; Sam Edwards and Charles Hirschfield, Wright & Patterson, Inc.; Henry Neuhoff, Neuhoff Bros. Packers, Inc.; Willie Ondersek, Columbia Packing Co.; Geo. L. Martin, Armstrong Packing Co.; Dallas W. Scharies and Leo E. Tickner, Rath Packing Co.

Syd Lerner, manager of the Memphis, Tenn., branch of Armour and Company, represented the meat industry as a member of the trade relations division of the Memphis Chamber of Commerce, which recently made a bus tour covering points in Tennessee, Alabama and Mississippi.

Certificate to conduct business under the firm name of Milikin Meat Co. at 3301 E. Vernon ave., Los Angeles, Calif., has been issued to the owner, A. Milikin.

Operations were resumed on August 21 at the Ft. Worth, Tex., stockyards, following a four-day strike of the

United Livestock Handlers' Union. Members of the union and the Ft. Worth Stockyards Co. planned to sign a one-year contract calling for a preferential system of hiring. The union was reported to have dropped demands for a 10 per cent wage increase, closed shop, seniority rating system and the "check-off" method of union dues payment.

Originating in a loading dock locker, a fire at the plant of the Hunter Packing Co., East St. Louis, Ill., caused small damage on August 10. Some salt pork was damaged when the flames spread to the company's wholesale market.

Two men prominently identified with the food industry have qualified for membership in the 100,000 Mile Club. They are Donald Barr, Frosted Foods Sales Corp., New York City, and R. C. Sneed, Safeway Stores, Oakland, Calif. The club is confined to persons who have flown at least 100,000 miles in commercial airliners.

After 41 years of service, G. A. Karnstedt, general foreman for Swift & Company at the South St. Paul, Minn., plant, will retire on pension September 1.

New York News Notes

M. F. Neil, beef sales department, Jacob E. Decker & Sons Sales Co., New York, is spending his vacation at Hyde Park, N. Y.

Joe Dupoch of assistant district manager E. Stomne's office, Swift & Company, New York, is on vacation and is visiting points of interest in and around New York.

N. Y. World's Fair Flashes

Among those attending the Fair during the past week and visiting at the Swift exhibit were Sam Koch, wholesale meat dealer, Jamaica, N. Y.; George P. Rogers, Frankford Grocery Co., and Harry W. Stein, provision dealer, both from Philadelphia, Pa., and T. S. Cook, wholesale grocer, Cumberland, Md.

In the News 40 Years Ago

(From The National Provisioner, August 26, 1899.)

In connection with the agitation in the daily press on the high price of beef at this time, THE NATIONAL PROVISIONER points out that the whole question has resolved itself into the matter of supply and demand. "Cattle shortage, scarce and high feed for beef-making and the present notably increased demand for meat" are the actual causes of existing conditions. The following table (which should be of interest to 1939 readers) shows top prices paid at Chicago for Western range cattle:

Year	July	Aug.	Sept.	Oct.	Nov.
1899\$5.40\$5.40\$5.40\$5.40\$5.40
18984.904.755.004.554.55
18974.804.904.654.404.40
18963.904.104.404.254.25
18954.855.105.004.654.15
18943.955.004.854.904.90
18934.104.104.754.504.25
18924.504.504.554.604.50
18915.604.905.255.254.50
18904.004.454.504.154.00
18893.704.104.004.004.00
18885.005.405.254.874.75
18873.053.854.074.254.35
18864.404.604.003.503.85
18855.125.255.154.624.40
18845.106.005.855.655.50
18835.255.705.656.006.25
18826.506.105.805.654.55
18814.854.804.905.305.40
18804.004.004.004.254.25
18793.853.853.503.303.30
18783.753.254.403.803.75

After an illness of about one week, Robert S. Carter, one of the pioneers of meat packing in St. Joseph, Mo., died at the age of 93 years. Mr. Carter was one of the leading business men of that city and had the distinction of building and operating St. Joseph's first packinghouse.

In the News 25 Years Ago

(From The National Provisioner, August 29, 1914.)

Next to war talk and news of food conditions, the chief topic of newspaper interest just now is the opportunity offered the United States to broaden its foreign trade. It has long been a reproach that we have allowed Germany and Great Britain to take the trade of our sister American countries away from us.

Mr. and Mrs. Laurance H. Armour arrived home August 20 after a thrilling escape from the war zone in Europe. Both Mr. and Mrs. Armour have no end of exciting stories to relate, but what is of greatest importance to their host of friends is the fact that they are safely back.

The fertilizer department of the Danahy Packing Co., Buffalo, N. Y., was completely destroyed by fire. The loss was estimated to be about \$50,000.

A permit has been issued to the Houston Packing Co., Houston, Tex., to erect a fertilizer plant.

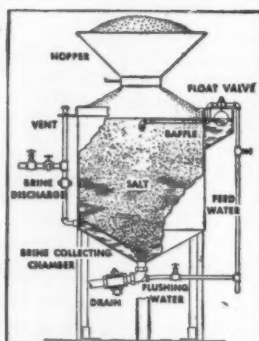
John W. Allen, the well-known packinghouse expert, is now with Frank & Co., Milwaukee.

Board of Trade memberships are selling around \$2,250 net to the buyer.

**an efficient installation that dramatizes
the 4 major savings of the LIXATE Process**



WHERE LIXATE BRINE STARTS WHERE IT GOES—AND HOW!



chamber to a discharge pipe. Brine is crystal clear, always fully saturated. No labor, no power, no supervision are required—except to keep the salt hopper filled.

AUTOMATIC OPERATION

This cross-section drawing shows how the recommended grade of International Rock Salt flows by gravity from a hopper to the Lixator. Water enters through a spray nozzle at the top, dissolves the salt without agitation, and becomes fully saturated brine. Brine is self-filtered and then rises within the collecting

This highly efficient Lixate installation is in the plant of H. H. Meyer Packing Co., Cincinnati, O. The correct grade of International Rock Salt is stored on the floor above the Process, and flows by gravity to the Lixator, cutting out labor cost for handling salt once it is placed in storage. Lixate Brine, crystal clear and fully saturated, is produced automatically, eliminating labor cost for making brine. Brine flows by gravity from the Lixator to the storage tank, from which the brine, either saturated or diluted to any desired strength, flows by gravity to floors below, and is pumped to upper levels by the small electric pump (lower left). This eliminates labor cost for handling and distributing brine. Elimination of waste reduces the quantity of salt required.

YOU CAN make these same four savings in your own plant. The Lixate Process For Making Brine earns its way in any packing plant, large or small. In many cases, installation can be made in space not being used for other purposes. This Process adds cleanliness to brine making. It makes sure that brine is always on hand—no delays waiting for brine to be mixed by hand.

Fully saturated Lixate Brine is used in the Meyer plant, as in so many others, for all pickling purposes and is also diluted for use in the refrigeration system. An added convenience of Lixate Brine is the ease and speed with which it can be accurately diluted to any desired salometer strength. Simple gauge marks in the storage tank make this merely a matter of minutes.

WRITE FOR THE LIXATE BOOK

It tells about The Lixate Process in detail and pictures many installations. If you like, a Lixate Engineer will call, at no cost and with no obligation, and show you how you can make 4 important savings in your own operations.



The
LIXATE
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Process

FOR MAKING BRINE

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SCRANTON, PA. NEW YORK, N. Y.

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REFRIGERATION and Air Conditioning

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

Questions and Answers

THE following questions are, in effect, a review of important facts and information emphasized in previous lessons in THE NATIONAL PROVISIONER'S course in meat plant refrigeration. They have been selected to enable the student to determine the progress he is making in assimilating and retaining fundamental refrigeration information. However, these questions and answers will have considerable value to all packing-house executives and workers interested in refrigeration theory and its practical application.

The questions are framed to be answered with "yes" or "no." Included in each answer, however, is a statement which justifies the answer. The packer may find that some of the answers suggest ways of improving refrigerating efficiency in his plant or reducing cooling costs.

1.—Is a material having a high heat conductivity factor a good insulator?

A.—No. A good insulator must have a low heat conductivity factor.

2.—Is a 13-in. brick wall a better insulator against heat transmission than 1 in. of pure corkboard?

A.—No. One inch of cork is the better insulation.

3.—Is Temlock insulation of mineral extraction?

A.—No. Temlock is made from swamp hemlock and is of vegetable extraction.

4.—Does rock cork prevent air infiltration through a wall?

A.—No. No insulation prevents air infiltration.

5.—Is ammonia an inflammable refrigerant?

A.—Mixed with proper proportions of air, ammonia will both explode and burn.

6.—Is ammonia combustible?

A.—Yes. Ammonia will burn at ex-

remely high pressure when mixed with proper amount of air.

7.—Will a compressor rated at 10 tons produce 10 tons of ice per 24 hours?

A.—No. Its capacity is a little more than 5 tons.

8.—Is the mercury in a red reading thermometer colored red?

A.—No. There is a small piece of red glass behind the mercury.

9.—Is it true that heat flows from a warmer temperature to a colder temperature?

A.—Yes. Heat always flows from a warmer to a colder temperature.

10.—Is air infiltration through an insulated wall caused by greater weight of outside air?

A.—No. Air infiltration is caused by difference in temperature, and, therefore, difference in pressure, between two sides of the wall.

11.—Is insulation the most expensive part of a cold storage plant?

PACKERS' COSTS AND EXPENSES

Packers well informed on costs go into the market with product priced correctly, while those lacking adequate cost information often overlook items which should be included in their total expense. As a result, their selling prices are out of line, making profitable operation difficult for them, as well as for others in the area.

In response to a demand for dependable information on packing-house costs, THE NATIONAL PROVISIONER has published some general principles of packing-house accounting applicable to plants of varying size. Among the points covered are:

Classification of costs; cash receipts and payments; sales department accounting; physical and book inventories; pay roll systems; transfer, production, department, voucher, check records, etc.

Reprint of this information is available. Use coupon below in ordering, enclosing 25c in stamps.

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago, Ill.

Please send copy of reprint on "Packers' Costs and Expenses."

Name

Street

City State.....

(Enclosed find 25c in stamps.)

A.—Yes. It constitutes nearly 80 per cent of the cost.

12.—Is capillary attraction the affinity for water?

A.—Yes. Water is absorbed by practically all materials by capillary attraction.

13.—Should freezers be built on ground floor of a building?

A.—No. Ground will freeze and raise the building.

14.—Will insulation prevent a water line from freezing?

A.—No. Insulation will not prevent freezing if circulation is stopped.

15.—Will distilled water freeze at a lower temperature than tap water?

A.—No. Presence of any foreign substance in water lowers the freezing point.

16.—Is it possible to overcharge an ammonia compression system with ammonia?

A.—Yes. Liquid will back up into condensers and cause a large increase in head pressure. If backing up continues, it will shut down the plant.

17.—Is it true that when ammonia relief valves pop, they never close tightly?

A.—They seldom do; however, there are exceptions.

18.—Is it true that an expansion valve is used to expand ammonia?

A.—No. The valve merely throttles flow of ammonia.

19.—Will a black roof absorb more heat from the sun than a white one?

A.—Yes. It absorbs practically double the radiant heat.

20.—Is it true that oil and ammonia will mix?

A.—No. Oil will gradually settle out from ammonia and, if exposed to air, ammonia will eventually evaporate.

21.—Can sulphur fumes be used to find an ammonia leak?

A.—Yes. This is a common method of detecting leaks.

22.—Is condenser water over atmospheric condensers needed in very cold weather?

A.—No. If weather is cold enough, and machine run on a limited capacity, no water will be needed.

23.—Is it true that pipe welds never leak?

A.—No. Welds improperly made will leak.

24.—Is a hydrometer reading always the same as salometer reading?

A.—No. Different hydrometers indicate specific gravity, Beaumé, percentage of salt solution, etc.

25.—Is it true that dry ice has just

one-half the refrigerating effect of water ice?

A.—No. Dry ice equals 279 B.t.u. per lb. while water ice equals 144 B.t.u. per lb.

26.—Is dry ice made from a liquid?

A.—Yes. Dry ice is frozen liquid CO₂.

27.—Is algae which collects on surfaces of ammonia condensers a mineral?

A.—No. Algae is a vegetable growth.

28.—Is freezer burn caused by too low a temperature?

A.—No. Freezer burn is caused by too rapid air movement over meat surfaces.

29.—Does condensation always collect on the ceiling of a chill room?

A.—No. Condensation will collect on any surface with a temperature below the dew point of air in room.

30.—Does a cubic foot of meat weigh 26½ lbs.?

A.—Yes. Sausage trimmings packed loosely in cartons for freezing have approximately this weight.

31.—Is meat spoilage in storage coolers the result of too high a holding temperature?

A.—No. Spoilage is due to a rapid increase in growth of mold or bacteria, or both, induced by higher temperature.

32.—Does brine have a greater refrigerating effect than water?

A.—No. Specific heat of brine is about .8, and that of water is 1.0.

33.—Will a thermometer placed in the center of a cooler always give correct temperature of the room?

A.—No. Temperature at outside walls may be lower in winter and warmer in summer.

34.—Will increasing air circulation over a product chill it faster, even at higher temperatures?

A.—Yes, if circulated air removes heat faster than still air.

35.—Is it true that less tonnage is required to chill a product with constant forced air circulation?

A.—No. Same number of B.t.u. must be removed, regardless of amount of air circulated.

36.—Is loss of bloom on a beef carcass in storage the result of too low a temperature in storage room?

A.—No. Loss of bloom is caused by oxidation of red coloring pigment.

37.—Should variations in cooler temperature be avoided?

A.—Yes. Temperature fluctuations cause deposits of moisture on meat surface and provide conditions favorable to mold growth.

VILTER PAKICE

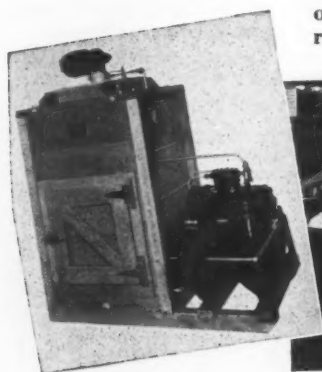
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In the MEAT INDUSTRY

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Crystalform Vilter PakIce, in fine, uniform, snow-like particles, mixes better with meat in chopper and grinder. There are no large chunks to damage cutting knives—or to melt in sausages and sour the meat. You make PakIce WHEN AND AS YOU NEED IT—and at a lower cost than any other forms of Icing.

We can prove this low cost to you, without obligation. Just fill in the coupon and return it to us.



Vilter PakIce Units are available for all plant needs, in ½, 1, 2½, 5-ton units and up to 30-ton capacity, in 5-ton increments. Units 15-ton and up can also be equipped with briquette unit for car icing.



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Am't of Ice Used Daily _____ Annually _____

Water: Temperature _____ Cost _____

Power: Volts _____ Phase _____ Cycle _____

Cost per K. W. H. _____

Name _____

Address _____

City, State _____

PACKER AND FOOD STOCKS

Price ranges of listed stocks, August 23, 1939, or nearest previous date:

	Sales	High.	Low.	—Close—
	Week ended			Aug. Aug.
	Aug. 23.	Aug. 23.		23. 16.
Amal. Leather...	1,300	1¼	1¼	1¼
Do. Pfd.	100	12	12	12
Amer. H. & L...	2,500	4	3½	3½
Do. Pfd.	200	28	28	28
Amer. Stores...	1,800	11½	11¼	11¼
Armour Ill...	7,350	3½	3½	3½
Do. Pr. Pfd...	100	37	37	37
Do. Pfd.	100	102	102	102
Do. Del. Pfd...	300	102	102	102
Beecham Pack...	200	123	123	123
Bohac & H. C...	100	24	24	24
Do. Pfd.	200	10¼	10¼	10¼
Childs Co.	4,100	6½	5½	5½
Cudahy Pack...	1,000	10½	10¼	10¼
Do. Pfd.	10	48	48	48
First Nat. Strs...	1,700	47½	44½	44½
Gen. Foods...	8,900	45½	43½	43½
Do. Pfd.	200	111	111	111
Glidden Co.	2,000	15½	15½	15½
Do. Pfd.	100	22	22	22
Gobel Co.	1,000	2½	2½	2½
Gr. A&P 1st Pfd...	100	99¼	99¼	99¼
Do. New	250	99¼	99¼	99¼
Hormel, G. A...	500	1½	1½	1½
Hygrade Food...	500	25	25	25
Kroger G. & B...	6,000	4½	4½	4½
Libby McNeill...	1,350	4½	4½	4½
Mickelberry Co...	700	3½	3½	3½
M. & H. Pfd...	100	2½	2½	2½
Morrell & Co...	900	2½	2½	2½
Nat. Tea	3,000	61	60½	60½
Proc. & Gamb...	3,000	61	60½	60½
Do. Pfd.	80	116	116	116
Rath Pack...	100	32½	32½	32½
Safeway Strs...	7,400	42	39½	39½
Do. 5% Pfd...	190	107½	107½	107½
Do. 6% Pfd...	80	112½	112½	112½
Do. 7% Pfd...	210	112½	112½	112½
Stahl Meyer...	100	17½	17½	17½
Swift & Co...	4,000	26¼	26	26
Do. Intl.	2,050	26¼	26	26
Truist Pork...	800	3½	3½	3½
U. S. Leather...	800	6¼	6	6
Do. A	1,000	6¼	6	6
Do. Pr. Pfd...	1,300	1½	1½	1½
United Stk. Yds...	100	6½	6½	6½
Do. Pfd.	900	17	16½	16½
Wesson Oil...	100	3	3	3
Wilson & Co...	2,400	3	3	3
Do. Pfd.	100	35½	35½	35½

FINANCIAL NOTES

A quarterly dividend of 30 cents has been declared on the stock of Swift & Company. Dividend will be paid October 1 to shareholders of record September 1.

Lard Futures Show Strength; Pork Cuts and Hogs Higher

Lard rises on war-inspired upturn in fats and oils and good trade—Green joints and D. S. meats advance in carlot market—Fresh pork cuts higher—Hogs up 50c.

LARD

CONSIDERABLE strength was evident in the lard market during the week, partly due to increased trading interest and partly to sentiment as to future world trade conditions. Cash trade was good throughout the period and substantial gains made during the preceding week were enhanced early in the period and then held fairly steady.

The supply of heavy butcher hogs is limited and runs of sows have already been curtailed at some markets and will drop off at most principal centers soon. Cash lard closed on the Chicago Board of Trade on Thursday of this week at 5.70 compared with 5.42½ a week earlier; loose was quoted at 5.62½, which was 30 points above last Thursday. Refined at Chicago was quoted at 7.75 and leaf at 5.62½ bid on the closing day of the period.

At New York, demand was fair and the market firmer. Prime western was quoted at 6.20@6.30c; midwestern 6.20@6.30c; New York City in tierces, 5½@6c, tubs, 6½c; refined continent, 6½@6½c; South America, 6½@6½c; Brazil kegs, 6½@6½c. Shortening in car lots was 8½c, and in smaller lots, 8½c.

HOGS

A steady upward price trend featured the hog market during the first four days of the current week. Average price at Chicago on the closing day of the period at \$5.85 per cwt. was 20c above the average of Monday and 50c over a week earlier. Late top was \$6.60, or 20c higher than top on the preceding Thursday. Heavy hogs were in demand throughout the period and registered the strongest price gains. Heavy barrows were scarce but sows were plentiful at some points. Receipts at eleven markets for the four-day period totaled 182,000 head. This was 5,000 more than a week ago, 9,000 less than a year ago and 25,000 more than two years ago.

CARLOT TRADING

Trading was active in a carlot way this week on green meats. Most averages enjoyed good demand throughout the period. All averages of green hams showed a price increase of ¼@½c compared with a week ago, while cured hams showed little change. Heavy picnics were strong on good demand and closed the period ½@¾c higher. Light picnics were firm to strong. All averages of green seedless bellies were higher and the heavier averages of dry

cure bellies registered a price increase of ¼@½c during the week.

D. S. bellies continued the upturn which started a week ago and closed strong to higher; 20/25 D. S. clear bellies sold at 6½c with the 14/16 nominal at 6½c. Demand for fat backs was good with offerings scarce. Stocks of backs are low and even at the stronger prices packers showed little disposition to sell. There appears to be some advantage in accumulating at the higher price levels rather than sending backs to the lard tank. The entire market on D. S. meats was firm to ¼c or more higher.

FRESH PORK

Reflecting conditions in the live hog market, fresh pork cuts enjoyed price increases and good demand during the week. Chicago packers were well sold up and outside packers made limited offerings. Light loins registered a gain of 3½c from a week ago and 22 lb. and up loins averaged 1½c higher at 12c. Boston butts at 15½c were 1@1½c higher than a week earlier and boneless butts were up 1c for lighter weights and heavier butts were steady. The entire market was on the upturn throughout the period.

BARRELLED PORK

Clear fat back pork was steady with the 80/100 and 100/125 selling 25c per barrel higher. Brisket and bean pork were steady. At New York, demand was fair and the market steady. Mess was

quoted at \$17.75 per barrel and family at \$17.00.

SAUSAGE MATERIALS

Market for all kinds of pork trimmings was strong with packers well sold up on current production and some sold ahead. Regular pork trimmings closed the period strong at 8½c compared with 6c a week earlier. Special lean trimmings at 12½c were 1c over a week ago and extra lean at 15½c were 1½c higher.

(See page 38 for later markets.)

NEIGHBORS BUY MORE LARD

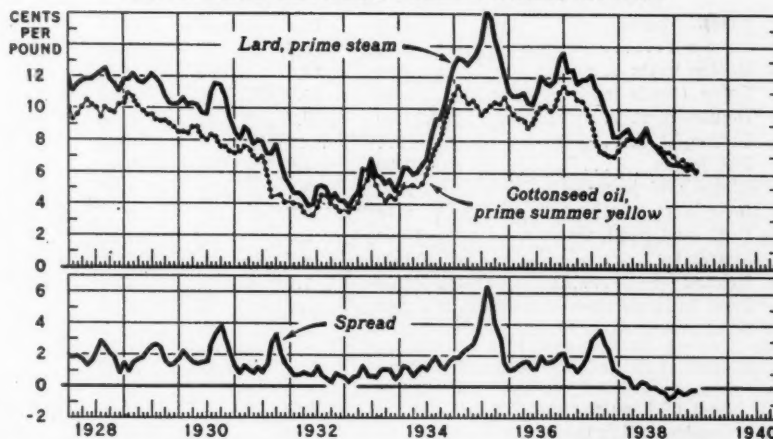
Lard exports to Cuba during the first half of 1939 showed an increase of 18 per cent over 1938 and shipments to other Latin-American countries more than doubled. The United Kingdom continued to be the principal outlet for lard from the United States, taking 64 per cent of total exports. Other European countries and Canada imported approximately the same amounts as a year ago.

Lard exports during the first half of 1939 were 22.4 per cent of the total lard produced. A year ago exports amounted to 20.2 per cent of production. In 1937, exports were 17 per cent of production, 11 per cent in 1936, and 15 per cent in 1935. Between 1929 and 1934, exports ranged from 32 to 47 per cent of production.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of August 19, 1939, totaled 2,314,580 lbs.; tallow, none; greases, 56,800 lbs. and stearine, none.

PRICES OF LARD AT CHICAGO AND COTTONSEED OIL AT NEW YORK, AND SPREAD BETWEEN THESE PRICES, 1928-39



U. S. DEPARTMENT OF AGRICULTURE

BUREAU OF AGRICULTURAL ECONOMICS

Volume of cottonseed oil to be available during 1939-1940 is estimated at 4,400,000 bbls., of which 1,600,000 bbls. is carryover. This heavy volume of oil has had a depressing influence on lard. In the same way, the expected increase in hog marketings in the 1939-1940 crop year beginning October 1, has had a depressing influence on the outlook for cottonseed oil. As a consequence, both lard and oil have reached low price levels, with prime steam lard price under that of cottonseed oil during the 1939 period shown in the above chart.

Hog Cut-Out Results

HOGS cut at a profit this week although hog costs were much higher than a week ago. All fresh cuts were strong and higher, including fat cuts for dry salt meats. Lard, too, moved into higher price columns than a week ago. Loins were strong throughout the first four days of the week as were trimmings.

Hogs topped on the closing day of the period at \$6.60, the top on two other days also, with the low top of the week at \$6.55 made on Wednesday. Strength in the market was shown in average price which moved from a low of \$5.60 on Monday to a high of \$5.85 on Thursday. This average was 50c higher than the average price of the previous Thursday. Heavy hogs, including good sows, showed strongest price increases, although top prices were paid by shippers for good hogs weighing from 180 to 240 lbs. which moved within a price range of \$6.45 to \$6.60 on the closing day, with 270 to 300 lb. kinds moving within a price range of \$5.85 to \$6.45.

The sow run at Chicago continued heavy, ranging from a high of 47 per cent of total hogs on Monday and Tuesday to a low of 40 per cent on Wednesday and 45 per cent on Thursday. Light weight butcher sows brought \$5.60 at the close and 300 to 350 lb. kinds sold at \$5.10 to \$5.50. While receipts of 182,000 head at eleven large markets were 5,000 more than a week ago they

were 9,000 under a year ago and 25,000 more than two years ago.

Only good quality hogs of the weights shown in the test would cut at Chicago as profitably as the test shows.

MEAT INSPECTED IN JULY

Meat and meat food products prepared under federal inspection during July, 1939:

Meat placed in cure:	July, 1939, lbs.
Beef	9,660,688
Pork	219,331,559
Smoked and/or dried meat:	
Beef	3,900,401
Pork	134,770,024
Bacon, sliced	24,651,037
Sausage:	
Fresh finished	6,152,212
Smoked and/or cooked	53,572,885
Dried or semi-dried	11,634,196
Meat loaves, head-cheese, chili con carne, jellied products, etc.	8,996,203
Cooked meat:	
Beef	739,459
Pork	18,762,966
Canned meat and meat products:	
Beef	4,550,294
Pork	17,399,603
Sausage	2,596,180
Soup	5,789,817
All other	5,427,777
Lard:	
Rendered	93,554,804
Refined	78,212,432
Oil stock	8,867,864
Edible tallow	5,434,208
Compound containing animal fat	23,825,512
Oleomargarine containing animal fat	2,555,831
Miscellaneous	1,194,445

GERMANY RESTRICTS MEAT

German government authorities continue to caution the public concerning the increasing per capita consumption of meat in that country, according to a report from the American consulate general at Hamburg. White-collar workers in particular are being asked to limit consumption of meat to a quantity just sufficient to maintain a proper diet. Substitution of fish, fresh vegetables and fruit is being urged.

Statistics made public in Germany in support of the contention that meat consumption must be curtailed shows that 3,930,000 tons entered consumptive channels in 1938 compared with 3,790,000 tons in 1937. A portion of the 1938 total is undoubtedly deferred consumption in view of the considerable but unknown quantities which have been stored in past months against a possible national emergency, according to the consulate general's report.

CANNED BEEF IMPORTS RISE

Imports of South American canned beef for the first half of 1939 totaled 41,000,000 lbs., according to a recent report by the Department of Agriculture. This was an increase of 2,000,000 lbs. over imports of the South American product during the corresponding period of 1938. Argentina, Uruguay, Brazil and Chile were the countries from which the imports originated.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	14.0	\$ 1.96	13.70	14.0	\$ 1.92	13.50	13.8	\$ 1.86
Picnics	5.60	10.5	.59	5.40	10.6	.57	5.10	10.0	.51
Boston butts	4.00	14.0	.56	4.00	14.0	.56	4.00	14.0	.56
Loins (blade in)	9.80	19.0	1.86	9.60	18.5	1.78	9.10	15.5	1.41
Bellies, S. P.	11.00	9.7	1.07	9.70	9.3	.90	3.10	7.5	.23
Bellies, D. S.				2.00	5.2	.10	9.90	5.2	.51
Fat backs	1.00	4.2	.04	3.00	4.5	.14	4.50	5.1	.23
Plates and jowls	2.50	3.7	.09	3.00	3.7	.11	3.30	3.7	.12
Raw leaf	2.10	5.2	.11	2.20	5.2	.11	2.10	5.2	.11
P. S. lard, rend, wt.	12.40	5.6	.69	11.50	5.6	.64	10.20	5.6	.57
Spareribs	1.60	9.5	.15	1.60	9.5	.15	1.50	9.5	.14
Trimnings	3.00	7.1	.21	2.80	7.1	.20	2.70	7.1	.19
Feet, tails, neckbones	2.00		.05	2.00		.05	2.00		.05
Offal and misc.24			.24			.24
TOTAL YIELD AND VALUE...	69.00		\$ 7.62	70.50		\$ 7.47	71.00		\$ 6.73
Cost of hogs per cwt.		\$ 6.54			\$ 6.60			\$ 6.09	
Condemnation loss04			.04			.04	
Handling and overhead71			.61			.50	
TOTAL COST PER CWT ALIVE		\$ 7.29			\$ 7.25			\$ 6.63	
TOTAL VALUE		7.62			7.47			6.73	
Profit per cwt33			.22			.10	
Profit per hog66			.53			.28	

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada through Atlantic and Gulf ports.

To	Week ended Aug. 19, 1939.	Week ended Aug. 20, 1939.	From Nov. 1, 1938 to Aug. 19, 1939.
United Kingdom	50	310	
Continent	200	5	314
Total	250	5	624

BACON AND HAM.

	M lbs.	M lbs.	M lbs.
United Kingdom	3,773	135	145,820
Continent	73	5	5,508
West Indies	1	1	131
B. N. A. Colonies			61
Other Countries			6
Total	3,846	141	151,626

LARD.

	M lbs.	M lbs.	M lbs.
United Kingdom	3,674	1,215	133,406
Continent	114	23	6,282
Sth. and Ctl. America	132		12,025
West Indies	121	10	4,178
B. N. A. Colonies			76
Other Countries			398
Total	4,041	1,254	156,365

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	250	531	2,313
Boston			
Philadelphia			
New Orleans			253
Montreal		3,315	1,474
Total Week	250	3,846	4,041
Previous Week		5,489	5,182
2 weeks ago	50	6,536	5,024
Cor. week 1938	5	141	1,253

SUMMARY NOV. 1, 1938 TO AUGUST 19, 1939.

	1938-1939.	1937-1938.
Pork, M lbs.	125	94
Bacon and Hams, M lbs.	151,526	128,531
Lard, M lbs.	156,365	130,405

MEAT IMPORTS AT NEW YORK

Imports for the period August 10-16, inclusive, at port of New York:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef.		155,376
—Beef extract in tins.		6,720
Australia—Fresh frozen calf livers.		2,592
Brasil—Canned corned beef.		504,000
—Dried beef		1,819
—Canned roast beef		14,784
Canada—Fresh pork shoulders.		205
—Fresh pork ham.		3,973
—Smoked bacon.		2,401
Denmark—Liverpaste in tins.		75
—Cooked ham in tins.		14,465
—Smoked sausage.		3,695
—Tinned cooked picnics.		4,492
England—Beef extract in jars.		840
Germany—Smoked sausage.		550
Italy—Smoked sausage.		3,300
—Salami		6,357
—Smoked ham		625
Latvia—Cooked ham in tins.		23,304
Poland—Smoked bacon.		6,877
—S. P. butts.		7,600
—Cooked ham in tins.		567,380
—Cooked pork butts in tins.		5,400
—Cooked shoulders in tins.		3,285
—Cooked picnics in tins.		59,215
—Cooked pork loins in tins.		15,201
—Luncheon meat in tins.		13,776
Switzerland—Cooked ham in tins.		165
Uruguay—Canned corned beef.		54,000

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended August 19, 1939, were:

	Week ended Aug. 19, 1939.	Previous Week.	Same Time '38.
Cured meats, lbs.	16,769,000	17,907,000	14,931,000
Fresh meats, lbs.	48,085,000	45,669,000	41,187,000
Lard, lbs.	6,307,000	3,710,000	2,712,000

Chicago Provision Markets

CASH PRICES

Based on actual carlot trading Thursday, August 24, 1939.

REGULAR HAMS.

8-10	14 1/4	*S. P.
10-12	14 1/2	15 1/4
12-14	14 3/4	15 1/2
14-16	14 1/2	15 1/4
16-18	14 1/2	16
18-20	14 1/2	16 1/4
20-22	14 1/2	16 1/2
22-24	14 1/2	16 3/4
24-26	14 1/2	17
26-28	14 1/2	17 1/4
28-30	14 1/2	17 1/2
30-up, No. 2's inc.	10 1/2	17 3/4

BOILING HAMS.

16-18	14 1/4	*S. P.
18-20	14 1/2	16 1/4
20-22	14 3/4	16 1/2
22-24	14 1/2	16 3/4
24-26	14 1/2	17
26-28	14 1/2	17 1/4
28-30	14 1/2	17 1/2
30-up, No. 2's inc.	10 1/2	17 3/4

SKINNED HAMS.

10-12	15 1/4	*S. P.
12-14	16 1/4	16 1/2
14-16	17	17 1/4
16-18	18 1/4	17 1/2
18-20	19 1/4	18 1/4
20-22	20 1/4	19 1/4
22-24	21 1/4	20 1/4
24-26	22 1/4	21 1/4
26-28	23 1/4	22 1/4
28-30	24 1/4	23 1/4
30-up, No. 2's inc.	10 1/2	24 1/4

PICNICS.

4-6	10 1/4	*S. P.
6-8	11 1/4	11 1/2
8-10	12 1/4	12 1/2
10-12	13 1/4	13 1/2
12-14	14 1/4	14 1/2
14-16	15 1/4	15 1/2
16-18	16 1/4	16 1/2
18-20	17 1/4	17 1/2
20-22	18 1/4	18 1/2
22-24	19 1/4	19 1/2
24-26	20 1/4	20 1/2
26-28	21 1/4	21 1/2
28-30	22 1/4	22 1/2
30-up, No. 2's inc.	10 1/2	23 1/4

Short Shank %c over.

BELLIES.

(Square cut seedless)

6-8	11 1/4	*D. C.
8-10	12 1/4	12 1/2
10-12	13 1/4	13 1/2
12-14	14 1/4	14 1/2
14-16	15 1/4	15 1/2
16-18	16 1/4	16 1/2
18-20	17 1/4	17 1/2
20-22	18 1/4	18 1/2
22-24	19 1/4	19 1/2
24-26	20 1/4	20 1/2
26-28	21 1/4	21 1/2
28-30	22 1/4	22 1/2
30-50	23 1/4	23 1/2

*Quotations represent No. 1 new cure.

D. S. BELLIES.

14-16	6 1/4	Rib.
16-18	6 1/2	6 1/4
18-20	6 3/4	6 1/2
20-22	6 1/2	6 1/4
22-24	6 3/4	6 1/2
24-26	6 1/2	6 1/4
26-28	6 3/4	6 1/2
28-30	6 1/2	6 1/4
30-50	6 3/4	6 1/2

D. S. FAT BACKS.

6-8	5 1/4	Rib.
8-10	5 1/2	5 1/4
10-12	5 3/4	5 1/2
12-14	5 1/2	5 1/4
14-16	5 3/4	5 1/2
16-18	5 1/2	5 1/4
18-20	5 3/4	5 1/2
20-22	5 1/2	5 1/4

OTHER D. S. MEATS.

Extra Short Clears.	35-45	5 1/2
Extra Short Ribs.	35-45	5 1/2
Regular Plates	6-8	4 1/2
Clear Plates	4-6	4 1/2
D. S. Jowl Butts.		4 1/2
S. P. Jowls.		4 1/2
Green Square Jowls.		5 1/2
Green Rough Jowls.		4 1/2 @ 4 1/2

LARD.

Prime steam, cash.	5.70
Prime steam, loose.	5.62 1/2
Neutral, in tierces.	7.82 1/2
Raw leaf	5.62 1/2 b

FUTURE PRICES

SATURDAY, AUGUST 19, 1939.

	Open.	High.	Low.	Close.
Sept. ...	5.40	5.50	5.40	5.45ax
Oct. ...	5.50	5.57 1/2	5.50	5.52 1/2 ax
Dec. ...	5.55	5.62 1/2	5.55	5.60ax
Jan. ...	5.57 1/2	5.65	5.57 1/2	5.65ax
May ...				6.00b

CLEAR BELLIES:

Sept. ...	5.62 1/2 b
Jan. ...	5.25ax

MONDAY, AUGUST 21, 1939.

	Open.	High.	Low.	Close.
Sept. ...	5.47 1/2	5.62 1/2	5.47 1/2	5.60ax
Oct. ...	5.37 1/2	5.67 1/2	5.37 1/2	5.65
Dec. ...	5.65	5.72 1/2	5.65	5.70
Jan. ...	5.67 1/2-5.72 1/2	5.80	5.67 1/2	5.77 1/2
May ...	6.25	6.35	6.25	6.35

CLEAR BELLIES:

Sept. ...	5.80b
Jan. ...	5.25n

TUESDAY, AUGUST 22, 1939.

	Open.	High.	Low.	Close.
Sept. ...	5.57 1/2	5.60	5.42 1/2	5.47 1/2
Oct. ...	5.62 1/2	5.65	5.50	5.52 1/2 b
Dec. ...	5.67 1/2	5.70	5.60	5.60
Jan. ...	5.75	5.75	5.62 1/2	5.62 1/2 b
May ...	6.35	6.35	6.17 1/2	6.17 1/2 b

CLEAR BELLIES:

Sept. ...	5.85b
Jan. ...	5.25n

WEDNESDAY, AUGUST 23, 1939.

	Open.	High.	Low.	Close.
Sept. ...	5.50	5.60	5.50	5.60b
Oct. ...	5.55	5.67 1/2	5.52 1/2	5.67 1/2
Dec. ...	5.60	5.70	5.55	5.70
Jan. ...	5.67 1/2	5.77 1/2	5.62 1/2	5.75-77 1/2
May ...				6.20b

CLEAR BELLIES:

Sept. ...	6.00	6.12 1/2	6.00	6.12 1/2 b
Jan. ...				5.25n

THURSDAY, AUGUST 24, 1939.

	Open.	High.	Low.	Close.
Sept. ...	5.72 1/2	5.80	5.60	5.60
Oct. ...	5.77 1/2	5.85	5.65	5.65ax
Dec. ...	5.80	5.92 1/2	5.70	5.70
Jan. ...	5.87 1/2	6.00	5.75	5.77 1/2
May ...	6.35	6.60	6.20	6.20b

CLEAR BELLIES:

Sept. ...	6.12 1/2 b
Jan. ...	5.50b

FRIDAY, AUGUST 25, 1939.

	Open.	High.	Low.	Close.
Sept. ...	5.67 1/2	5.67 1/2	5.55	5.55b
Oct. ...	5.70-75	5.75	5.62 1/2	5.62 1/2
Dec. ...	5.80	5.80	5.70	5.70
Jan. ...	5.90	5.90	5.75	5.75ax
Mar. ...	6.25	6.25	6.12 1/2	6.12 1/2 ax
May ...	6.35	6.35	6.22 1/2	6.22 1/2 ax

CLEAR BELLIES:

Sept. ...	6.12 1/2 n
Jan. ...	5.50n

Key: ax, asked; b, bid; n, nominal; —, split.

CUBAN LARD IMPORTS RISE

Cuban lard imports from the United States during June, totaled 5,438,700 lbs., or an increase of about 55 per cent over imports in June, 1938. During the first six months of 1939, Cuba imported 28,631,652 lbs. of lard from the United States, an increase of 29 per cent over the first half of 1938. Total imports in the first half of 1939 were greater than for the full year 1935, which was the first full year following adoption of the reciprocal trade agreement between Cuba and the United States.

A drop in Cuban lard imports was expected during July owing to the sharp decline in the exchange value of the Cuban silver peso and provisions of a decree of July 6, prohibiting increases in food prices above the July 1 level without previous authorization.

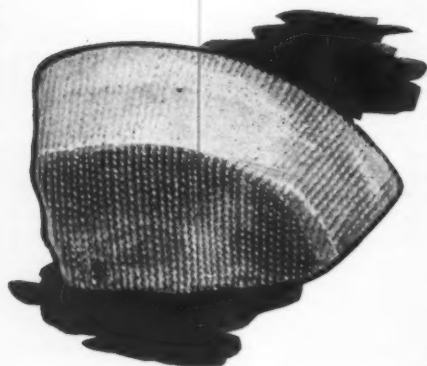
DID YOU KNOW...

...more than 15 million pounds of meat is consumed annually on railroad dining cars by the travelling public.

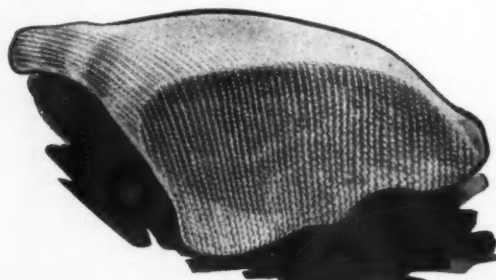


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Tallow Tone Improves on Advance in Lard and Oils

Market quiet and steady with N. Y. extra selling Thursday at 4½c—Some withdrawal of offerings by producers—Increased firmness in by-products.

TALLOW.—The tallow market at New York was rather quiet and about steady during the week. Little or no product was moving and extra was still quoted at 4½c, delivered, or unchanged from last week. The market has not displayed any rallying power, although some allied commodities stiffened as a result of the European situation.

Producers withdrew offerings in some cases to await developments, while some were strengthened in their ideas by the sharp rally in lard and cottonseed oil. However, while soapers displayed interest at last sales levels, they showed no tendency to come up in their ideas.

At New York, extra was quoted at 4½c, delivered; edible, 4½c nominal, and special, 4½c nominal.

The tallow futures market at New York was quiet but steady. September was quoted at 4.20@4.35; December, 4.30@4.45, and January, 4.35@4.50.

There was no London tallow auction this week. At Liverpool, Argentine good tallow, August-September shipment, was unchanged at 17s 6d. Australian good mixed, August-September shipment, was off 3d at 16s 3d.

Tallows were steady and quiet in the Chicago market early this week; later tone was firm to strong with other fats and oils. Fancy sold early in the week at 4½c, Chicago. Few tanks edible sold at midweek at 4½c, f.o.b. Chicago; sellers were watching market for a rise. Tone was strong on Thursday. Few tanks prime sold at 4½c and edible moved at 4½c, f.o.b. shipping point, August. Chicago quotations, loose basis, on Thursday:

Edible tallow.....	@4½
Fancy tallow.....	@4½
Prime packers.....	@4½
Special tallow.....	@4
No. 1 tallow.....	@4

STEARINE.—The market for oleo stearine was moderately active and firmer at New York this week. Prices advanced about ¼c. Sales of oleo were reported at 4½c, plant, and 4½c, dock, the latter presumably to go to Southern point.

The Chicago market was quiet and steady. Prime was quoted at 5½c.

OLEO OIL.—Demand was quiet and the market was steady and unchanged at New York. Extra was quoted at 6½@7c; prime, 6½@6½c, and lower grades, 6@6½c.

Demand was moderate at Chicago and prices were steady. Extra was

quoted at 7c and prime oleo oil was quoted at 6½c.

LARD OIL.—The market was quiet, steady and quotably unchanged at New York. No. 1 was quoted at 7½c; No. 2, 7½c; extra, 8½c; extra No. 1, 8c; winter strained, 8½c; prime burning, 9½c; and prime inedible, 8½c.

(See page 33 for later markets.)

NEATSFOOT OIL.—Demand was quiet at New York and prices were unchanged. Extra was quoted at 8½c; No. 1, 8c; pure, 11½c; prime, 8½c; and cold test, 14½c.

GREASES.—There was fair demand for greases at New York. Offerings were limited with producers on the sidelines for the time being. Prices were steady and about unchanged; the last business in yellow and house was at 3½c. There were indications that buyers would willingly take on further supplies at 3½c, although they were not inclined to bid actively at the moment.

Better markets in lard and cotton oil and indications of a steadier tone in tallow had some influence, while possibility that a European war might bring higher commodity prices appeared to be influencing producers.

At New York, choice white quoted at 4½@4½c, delivered; yellow and house, 3½@4c, delivered, and brown, 3½@3½c.

Grease market was firmer late this week after early quietness. Sellers were not inclined to press offerings because of strength in other fats and oils. Choice white grease sold Thursday at 4½@4½c. Chicago quotations on Thursday were:

Choice white grease.....	4½@4½
A-white grease.....	@4
B-white.....	@3½
Yellow grease, 10-15 f.f.a.....	@3½
Yellow grease, 15-20 f.f.a.....	@3½
Brown grease.....	3½@3½

EASTERN FERTILIZER MARKETS

New York, August 23, 1939.

While demand for fertilizer tankage was slack, demand for feeding tankage was better with sales made at \$2.85 & 10c, f.o.b. New York.

Blood is unchanged at \$2.35, f.o.b. New York, with several cars selling at this figure.

Cracklings are moving freely at 70c, f.o.b., and the market is pretty well cleaned up at this figure.

Fish scrap is lower, due to the larger catch of fish and the market declined this week.

Bonemeals were dull with little buying.

BY-PRODUCTS MARKETS

Chicago, August 24, 1939.

By-products markets steady to firm; supply limited on some materials.

Blood.

Blood firmer on improved demand and reduced supply.

	Unit.
Ammonia.....	\$ 2.50@ 2.75

Digester Feed Tankage Materials.

Unground tankage, 11-12%, firmer this week; prices quoted are bids but no offerings reported.

Unground, 11 to 12% ammonia.....	\$ 3.10@ 3.15
Unground, 6 to 10%, choice quality..	3.40@ 3.60
Liquid stick.....	@ 1.75

Packinghouse Feeds.

Packinghouse feed market steady to strong; trading active.

	Carlots, Per ton.
60% digester tankage.....	\$ @45.00
50% meat and bone scraps.....	@50.00
Blood-meal.....	@52.50
Special steam bone-meal.....	35.00@40.00

Bone Meals (Fertilizer Grades).

Bone meals quiet; prices unchanged.

	Per ton.
Steam, ground, 3 & 50.....	\$23.00@24.00
Steam, ground, 2 & 20.....	@23.00

Fertilizer Materials.

Fertilizer materials firmer, with demand good and supply running low.

	Per ton.
High grd. tankage, ground 10@11% am.....	\$2.35@ 2.40 & 10c
Bone tankage, ungrd., per ton.....	18.00@20.00
Hoof meal.....	@ 2.50

Dry Rendered Tankage.

Cracklings firm with demand good and trading curtailed by limited supply. Ranges on high and low test cracklings shown.

Hard pressed and expeller unground, per unit protein, low test.....	\$.80@.82½
high test.....	.75@.77½
Soft prod. pork, ac. grease and quality, ton.....	@47.50
Soft prod. beef, ac. grease & quality, ton.....	@37.50

Gelatine and Glue Stocks.

Market quiet with quotations unchanged.

	Per ton.
Calf trimmings.....	\$ @18.00
Sinews, pizzles.....	@18.00
Cattle jaws, skulls and knuckles.....	@25.00
Hide trimmings.....	@12.00
Pig skin scraps and trim, per lb., L.e.l.	3¼@ 3½c

Horns, Bones and Hoofs.

This market quiet with prices unchanged.

	Per ton.
Horns, according to grade.....	\$35.00@60.00
Cattle hoofs, house run.....	@32.00
Junk bones.....	17.00@18.00

(Note—foregoing prices are for mixed carloads of unassorted materials.)

Animal Hair.

Animal hair market continues quiet with end of summer season approaching. Quotations nominal.

Winter coll dried, per ton.....	\$22.50@25.00
Summer coll dried, per ton.....	17.50@20.00
Winter processed, black, lb.....	@ 6½c
Winter processed, gray, lb.....	5@ 5½c
Summer processed, gray, lb.....	3@ 3½c
Cattle switches.....	1½@ 1¾c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.
Ammoniates.

Ammonium sulphate, bulk, per ton basis ex-vessel Atlantic ports, August to June 1940.....	\$26.75 @ 28.00
Blood, dried, 16% per unit.....	@ 2.35
Unground fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.10 & 10c
Fish meal, foreign, 11% ammonia, 10% B. P. L., c.i.f. spot.....	@ 47.00
September shipment.....	@ 46.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.30 & 50c
Soda nitrate, per net ton: bulk, August to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports.....	@ 27.00
in 200-lb. bags.....	@ 28.30
in 100-lb. bags.....	@ 29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	2.60 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	2.85 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 23.50
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, c.i.f.....	@ 24.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00
Dry Rendered Tankage.	
50% protein, unground.....	@ 72 1/2c
60% protein, unground.....	@ 75c

TALLOW FUTURE TRADING

MONDAY, AUGUST 21, 1939.			
	High.	Low.	Close.
August	4.20	4.35	
September	4.20	4.35	
October	4.25	4.40	
November	4.25	4.40	
December	4.30	4.45	
January	4.35	4.50	
TUESDAY, AUGUST 22, 1939.			
August	4.20	4.35	
September	4.20	4.35	
October	4.25	4.40	
November	4.25	4.40	
December	4.30	4.45	
January	4.35	4.50	
WEDNESDAY, AUGUST 23, 1939.			
August	4.20	4.35	
September	4.20	4.35	
October	4.25	4.40	
November	4.25	4.40	
December	4.30	4.45	
January	4.35	4.50	
THURSDAY, AUGUST 24, 1939.			
August	4.25	4.50	
September	4.25	4.50	
October	4.30	4.55	
November	4.30	4.55	
December	4.35	4.60	
FRIDAY, AUGUST 25, 1939.			
August	4.25	4.50	
September	4.25	4.50	
October	4.30	4.55	
December	4.35	4.60	

FAT PRICES REVIEWED

Prices of most fats and oils declined in July to the lowest levels since early 1934, the U. S. Bureau of Agricultural Economics reports. Drying oils were notable exceptions. Increasing supplies of lard and soybean oil in the United States have been among the factors causing the rather general decline in fat and oil prices thus far in 1939. Increased production of vegetable oils in other countries during the past few years has also been an important factor.

After adjusting for probable exports, it appears that the combined supply of lard and soybean oil available for domestic consumption in 1939 will be about 500,000,000 lbs. over 1938 and nearly 700,000,000 lbs. over the supply in the years 1924-1933, the bureau states. Partly offsetting these increases, however, will be a reduction in the cot-

ton oil supply of about 300,000,000 lbs. from the calendar year 1938 and nearly 100,000,000 lbs. from the 1924-1933 average.

BROADEN STAMP PLAN SCOPE

The first move toward expanding the Department of Agriculture's stamp plan of surplus commodity distribution to national proportions was made last week as Secretary Wallace began setting up a widespread organization to install and administer the program in 75 to 100 cities by next spring.

Regional offices have been opened to handle extension of the plan in Western and Midwestern states, and establishment of Southern and Eastern offices is expected in the near future. Expansion of distribution will be effected gradually, according to Milo Perkins, president of the Federal Surplus Commodities Corporation and administrator of the plan.

Stamp distribution became operative on August 23 in Des Moines, Ia., making it the sixth locality in which the plan is being tested. The present list of surplus commodities included in the plan is expected to be supplemented later by addition of lard and other pork products and cotton oil shortenings.

PROGRAM TO AID FATS

Southern agricultural commissioners met at New Orleans, La., on August 15 to discuss the situation in the oils and fats markets. The commissioners passed resolutions asking that the government loan on corn be equal to 75 per cent of parity; that the FSCC acquire fat and oil products equal to 100,000,000 lbs. of lard by open market purchase; that an agreement be made with packers to maintain and increase premiums for lightweight hogs as an incentive for producers to market at lighter weights.

The group also recommended that lending facilities of Export Bank and Reconstruction Finance Corporation be made available to encourage exportation of between 15,000,000 and 20,000,000 bu. of soybeans; that authority now vested in the Secretary of Agriculture with respect to export, trade or barter be exercised with respect to oils and fats; and that an investigation be made to determine whether imports of foreign oils are seriously interfering with the American farm program.

WHITE GREASE PRICE RANGE

Average annual price of white grease has ranged from a low of 2.61c in 1932 to a high of 17.33c in 1918—a war year. The 1938 average was 5.28c against 8.02c in 1937. The latter was the highest average annual price since 1928 when it was 8.34c. Except for the years when the market was influenced by war, the highest annual average price, 9.83c was in 1925.

Brands and Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER. These consist of Trade Mark Applications which have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

Armour and Company of Delaware, Chicago, Ill.—For granulated soap. Trade mark: PERK. Claims use since April 18, 1939. Application serial No. 419,288.

Pratt Food Company, Philadelphia, Pa.—For horse, cow, sheep, hog, dog and poultry feeds. Trade mark: NAT-UR-WAY. Claims use since March 1, 1938. Application serial No. 418,168.

Sidney Davidson, Forest Hills, N. Y.—For concentrated soup for dogs, puppies, cats, and kittens. Trade mark: ZOUP. Claims use since April 26, 1939. Application serial No. 419,074.

Vegetable Oil Products Co., Inc., Los Angeles, Calif.—For hydrogenated cottonseed oil shortening. Trade mark: PARDO. Claims use since Nov. 30, 1937. Application serial No. 402,320.

LeRoy A. Matteson, doing business as LeRoy Manufacturing Co., Detroit Lakes, Minn.—For meat patties. Trade mark: HAMBURGER PIE. Claims use since Aug. 30, 1938. Application serial No. 410,700.

Maritime Milling Co., Inc., Buffalo, N. Y.—For dog food. Trade mark: HUNT CLUB DIAMONDS, superimposed on line drawing shaped in diamond form. Claims use since Aug. 15, 1938. Application serial No. 418,932.

Acme Packing Company, Boston, Mass.—For cat food. Trade mark: TABBY. Claims use since Oct. 14, 1938. Application serial No. 420,572.

FOOD DISTRIBUTORS MEET

Members of the National Food Distributors' Association, known to the trade as "store-door-service-jobbers," assembled at the Hotel Sherman, Chicago, on August 23 for their twelfth annual convention. Business sessions, addresses covering various aspects of the field and an exhibition of equipment and food specialties, including several meat products, were features of the convention.

Cudahy Packing Co., displayed its new canned all-purpose meat, "Tang," and chili con carne, canned sliced bacon, tender ham and cooked picnic ham. United Packers, Inc., in an exhibit directed by Charles Manaster, general manager, featured Red Crown roast beef, tamales and a new corned beef spread. Sokol Brand Products, Inc., showed its Polish style tinned ham. The company was represented by I. M. Weinstein, treasurer and sales manager.

Watch Classified page for good men.

Cotton Oil Futures Continue Advance on War Possibility

Reduction of oil imports and increased demand for cotton oil seen as possible result—Crude steady at 4½¢—Soybean oil strong with spot at 4¼¢.

COTTONSEED oil futures continued the recovery movement of last week in the New York market. Upturn was aided this week by apprehension over the possibility of war. This served to push routine factors into the background and brought about considerable buying and covering, which readily took care of hedge selling and profit-taking.

The market at all times was very responsive to advices from abroad and suffered some sharp reactions, only to rebound quickly as the danger of European trouble increased.

Although lard has led the recent rally in edible fats, the lard market lagged behind this week. After September lard had gone to a small premium over September oil—for the first time in many months—the lard market again went to a discount.

This reaction was discouraging to some of those operating on the constructive side of oil, but others considered it logical in that war might prove more bullish on cottonseed oil than on lard.

Might Restrict Oil Imports

It was pointed out that war risk insurance rates had been doubled and trebled this week, and this would add to cost of foreign oils imported by the United States. Shipping would probably be restricted so that imported oils would be more costly. Cottonseed oil might then find greater domestic demand.

Some traders pointed out that in the World War cottonseed oil became one of the necessities, because of its glycerine content, and they believe this might again prove to be the case.

The market paid most attention to foreign news and developments and turned strong when it appeared that Germany intended to go ahead until it achieved its aims.

Cash oil demand was fairly good this week, but prices were at the previous week's levels, having been reduced ½¢ a week ago. The trade did not report any extensive demand, but did state that business was slightly better than it had been prior to the reduction in prices. The stronger tendency in prices and the prospect of a war abroad induced some consumers to take hold this week. However, August consumption will probably not be much better than in July and will be below August, 1938.

Crude markets were steady and mod-

erately active. Last sales in the Southeast and Valley were at 4½¢, with that figure bid. There were sales in Texas during the week at 4½¢ and 4.55¢. At Dallas, crude was 4½¢ bid; cottonseed meal, \$26 per ton, and cottonseed, \$15 per ton.

The weekly weather report noted good progress in the North Central districts and fair progress in most of the West, but said that the week was unfavorably wet in South Central, Southeast and Eastern portions.

COCONUT OIL.—Demand was rather limited at New York, but price level was steady at 2½¢. The market was quoted at 2½¢ on the Pacific coast.

CORN OIL.—Moderate sales were indicated at the 5¢ level. Further bids were turned down and mills lifted their ideas to 5½¢.

SOYBEAN OIL.—Active trade totaling over 75 tanks was reported in this market during the past week. Prices were firmer and spot oil sold at 4¼¢ in a fair way, while the bulk of the business appeared to be forward shipment around the 4¢ level.

PALM OIL.—Trade was quiet at New York, but prices were steady. Niger for shipment was quoted at 3.05¢ and Sumatra oil at 2.59¢ nominal.

PALM KERNEL OIL.—The New York market was quoted nominally at 3.30¢.

OLIVE OIL FOOTS.—Demand was limited at New York and the market was nominally quoted at 6@6¼¢.

PEANUT OIL.—Trade was quiet at New York and market was called 5@5¼¢.

COTTONSEED OIL.—Valley and Southeast crude was quoted Wednesday at 4½¢ paid; Southeast 4½@4½¢ nominal; Texas, 4½¢ nominal at common points, and Dallas, 4½¢ nominal.

Futures market transactions for the

week at New York were as follows:

	Sales.	Range.		Closing.	
		High.	Low.	Bid.	Asked.
September	32	548	540	543	trad
October	14	555	555	555	trad
November	555	nom
December	31	570	563	566	567
January	8	577	574	573	576
February	573	nom
March	36	587	581	585	trad
April	585	nom

SATURDAY, AUGUST 19, 1939.
No market.

MONDAY, AUGUST 21, 1939.					
September	39	555	545	555	trad
October	9	566	560	566	567
November	567	nom
December	33	579	571	579	trad
January	19	587	578	586	588
February	586	nom
March	32	596	588	598	trad
April	598	nom

TUESDAY, AUGUST 22, 1939.					
September	59	558	545	543	547
October	8	565	555	555	556
November	555	nom
December	48	579	567	567	trad
January	24	588	576	575	576
February	575	nom
March	66	596	585	585	587
April	585	nom

WEDNESDAY, AUGUST 23, 1939.					
September	57	573	551	571	575
October	21	586	564	585	trad
November	585	nom
December	105	600	585	597	598
January	53	607	580	605	606
February	605	nom
March	113	617	587	615	trad
April	615	nom

THURSDAY, AUGUST 24, 1939.					
September	5.86	5.53	5.65	bid
October	5.90	5.70	5.77	bid
December	6.11	5.83	5.90	nom
January	6.20	5.96	5.99	nom
March	6.30	5.95	6.07	bid

(See page 33 for later markets.)

FAT RESEARCH MEETING

Scheduled for September 10 to 16 in Berlin, Germany, is a joint meeting of the International Commission for the Study of Fats and the German Society for Fat Research. Latest developments in the chemistry of fats, oils and soaps will be discussed and plant inspections made. Dr. R. C. Newton, Swift & Company, chairman of the Committee on the Analysis of Commercial Fats and Oils, of the American Oil Chemists' Society, is the society's representative on the international commission and his committee cooperates with the commission in a number of its studies.

JULY MARGARINE TAX

Taxes paid on oleomargarine during July, 1939 and 1938, according to the U. S. Bureau of Internal Revenue:

	1939.	1938.
Excise taxes	\$ 50,989.76	\$ 60,190.10
Special taxes	636,940.17	607,104.51
Total	\$687,929.93	\$766,324.61

Quantity of product on which tax was paid during July, 1939, totaled 10,822 lbs. of colored margarine and 19,905,764 lbs. of uncolored; during July, 1938, tax was paid on 20,370 lbs. of colored and 26,792,600 lbs. of uncolored margarine.

HULL OIL MARKETS

Hull, England, August 23, 1939.—Refined cotton oil, 16s 6d. Egyptian crude was quoted at 19s.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., August 24, 1939—Cotton oil futures and crude up fully ¼¢ per pound for the week, crude firm; 4½@4½¢ per pound asked in all directions for old and new crop with limited offerings due to further rains delaying crushing operations in early sections. Bleachable higher. Good demand for soap stock and black grease with no evidence of desire to sell ahead. Markets nervous and excited with war news, ready to advance freely if the worst comes. Crop news as a whole less favorable than previous week.

Chicago Market Prices

WHOLESALE FRESH MEATS

Carcass Beef		
	Week ended Aug. 23, 1939.	Cor. week, 1938.
Prime native steers—		
400-600	15% @ 16%	17% @ 18%
600-800	15% @ 16%	17% @ 18%
800-1000	15% @ 16%	17% @ 18%
Good native steers—		
400-600	15% @ 16%	15% @ 16%
600-800	14% @ 15%	16% @ 17%
800-1000	14% @ 15%	16% @ 17%
Medium steers—		
400-600	14% @ 15%	14% @ 14%
600-800	14% @ 15%	14% @ 14%
800-1000	14% @ 15%	14% @ 14%
Helpers, good, 400-600	14% @ 15%	15% @ 16%
Cows, 400-600	11% @ 13%	10% @ 12%
Hind quarters, choice	19% @ 20%	20% @ 22%
Fore quarters, choice	11% @ 12%	13% @ 13%

Beef Cuts

Steer loins, prime, unquoted	@ 35
Steer loins, No. 1	@ 31
Steer loins, No. 2	@ 27
Steer short loins, prime, unquoted	@ 45
Steer short loins, No. 1	@ 39
Steer short loins, No. 2	@ 35
Steer loin ends (hips)	@ 27
Steer loin ends, No. 2	@ 25
Cow loins	@ 17
Cow short loins	@ 19
Cow loin ends (hips)	@ 15
Steer ribs, prime, unquoted	@ 25
Steer ribs, No. 1	@ 23
Steer ribs, No. 2	@ 20
Cow ribs, No. 1	@ 15
Cow ribs, No. 2	@ 11
Steer rounds, prime, unquoted	@ 19
Steer rounds, No. 1	@ 17
Steer rounds, No. 2	@ 16
Steer chuck, prime, unquoted	@ 13
Steer chuck, No. 1	@ 12
Steer chuck, No. 2	@ 11
Cow rounds	@ 14
Cow chucks	@ 11
Steer plates	@ 8
Medium plates	@ 7
Briskets, No. 1	@ 12
Steer navel ends	@ 5
Cow navel ends	@ 6
Fore shanks	@ 8
Hind shanks	@ 7
Strip loins, No. 1 bbls.	@ 50
Strip loins, No. 2	@ 45
Sirloin butts, No. 1	@ 31
Sirloin butts, No. 2	@ 22
Beef tenderloins, No. 1	@ 35
Beef tenderloins, No. 2	@ 45
Rump butts	@ 14
Flank steaks	@ 21
Shoulder clods	@ 15
Hanging tenderloins	@ 17
Insides, green, 5@8 lbs.	@ 16
Outsides, green, 5@6 lbs.	@ 14
Knuckles, green, 5@6 lbs.	@ 15

Beef Products

Brains (per lb.)	@ 6
Hearts	@ 10
Tongues	@ 18
Sweetbreads	@ 17
Ox-tail, per lb.	@ 7
Fresh tripe, plain	@ 10
Fresh tripe, H. C.	@ 11
Livers	@ 20
Kidneys, per lb.	@ 11

Veal

Choice carcass	@ 17	17	@ 18
Good carcass	15	15	@ 16
Good saddles	20	20	@ 21
Good racks	12	12	@ 13
Medium racks	11	11	@ 10

Veal Products

Brains, each	@ 9	@ 7
Sweetbreads	@ 34	@ 33
Calf livers	@ 35	@ 38

Lamb

Choice lambs	@ 17	@ 17
Medium lambs	@ 15	@ 15
Choice saddles	@ 20	@ 21
Medium saddles	@ 19	@ 19
Choice fores	@ 14	@ 13
Medium fores	@ 13	@ 11
Lamb fries, per lb.	@ 32	@ 31
Lamb tongues, per lb.	@ 17	@ 16
Lamb kidneys, per lb.	@ 15	@ 20

Mutton

Heavy sheep	@ 5	@ 6
Light sheep	@ 7	@ 9
Heavy saddles	@ 6	@ 8
Light saddles	@ 9	@ 11
Heavy fores	@ 4	@ 4
Light fores	@ 5	@ 6
Mutton legs	@ 12	@ 12
Mutton loins	@ 8	@ 10
Mutton stew	@ 4	@ 4
Sheep tongues, per lb.	@ 13	@ 12
Sheep heads, each	@ 11	@ 10

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	@ 19	@ 22
Picnics	@ 13	@ 15
Skinned shoulders	@ 13	@ 15
Tenderloins	@ 29	@ 32
Spare ribs	@ 11	@ 13
Back fat	@ 7	@ 9
Boston butts	@ 16	@ 19
Boneless butts, cellar trim, 2@4	@ 20	@ 26
Hocks	@ 8	@ 10
Tails	@ 7	@ 10
Neck bones	@ 3	@ 4
Slip bones	@ 11	@ 11
Blade bones	@ 11	@ 12
Pigs' feet	@ 4	@ 4
Kidneys, per lb.	@ 9	@ 10
Livers	@ 8	@ 9
Brains	@ 3	@ 3
Ears	@ 4	@ 4
Snouts	@ 5	@ 5
Heads	@ 8	@ 7
Chitterlings	@ 6	@ 5

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@ 6	@ 6
Clear bellies, 18@20 lbs.	@ 6	@ 6
Rib bellies, 25@30 lbs.	@ 6	@ 6
Fat backs, 10@12 lbs.	@ 5	@ 5
Fat backs, 14@16 lbs.	@ 6	@ 6
Regular plates	@ 5	@ 5
Jowl butts	@ 4	@ 4

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	19% @ 20%
Fancy skinned hams, 14@16 lbs., parchment paper	21% @ 21%
Standard reg. hams, 14@16 lbs., plain	18% @ 19%
Picnics, 4@8 lbs., short shank, plain	14% @ 15%
Picnics, 4@8 lbs., long shank, plain	12% @ 13%
Fancy bacon, 6@8 lbs., plain	19% @ 19%
Standard bacon, 6@8 lbs., plain	15% @ 15%
No. 1 beef steaks, smoked	@ 35
Insides, 5@12 lbs.	@ 32
Outsides, 5@9 lbs.	@ 32
Knuckles, 5@9 lbs.	@ 32
Cooked hams, choice, skin on, fattened	@ 34
Cooked hams, choice, skinless, fattened	@ 35
Cooked picnics, skin on, fattened	@ 25
Cooked picnics, skinned, fattened	@ 26

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$11.75
80-100 pieces	11.25
100-125 pieces	11.00
Bean pork	15.50
Brisket pork	17.00
Clear plate pork, 25-35 pieces	12.50
Plate beef	17.50
Extra plate beef	17.50

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$14.50
Lamb tongue, short cut, 200-lb. bbl.	85.00
Regular tripe, 200-lb. bbl.	17.00
Honeycomb tripe, 200-lb. bbl.	25.50
Pocket honeycomb tripe, 200-lb. bbl.	27.00

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	@ 8	@ 8
Special lean pork trimmings 85%	@ 12	@ 12
Extra lean pork trimmings 95%	@ 15	@ 15
Pork cheek meat (trimmed)	@ 9	@ 9
Pork hearts	@ 7	@ 7
Pork livers	@ 5	@ 5
Native boneless bull meat (heavy)	@ 14	@ 14
Shank meat	@ 12	@ 12
Boneless chucks	11% @ 11%	
Beef trimmings	10% @ 10%	
Beef cheeks (trimmed)	@ 9	@ 9
Dressed canners, 350 lbs. and up	@ 9	@ 9
Dressed cutter cows, 400 lbs. and up	@ 9	@ 9
Dr. bologna bulls, 600 lbs. and up	10% @ 11	
Pork tongues, canner trim, S. P.	@ 13	@ 13

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@ 22	@ 24
Country style sausage, fresh in link	@ 17	@ 17
Country style sausage, fresh in bulk	@ 15	@ 15
Country style sausage, smoked	@ 20	@ 20
Frankfurters, in sheep casings	@ 23	@ 23
Frankfurters, in hog casings	@ 21	@ 21
Bologna in beef buns, choice	@ 17	@ 17
Bologna in beef middles, choice	@ 17	@ 17
Liver sausage in beef rounds	@ 15	@ 15
Liver sausage in hog buns	@ 17	@ 17
Smoked liver sausage in hog buns	@ 22	@ 22
Head cheese	@ 15	@ 15
New England luncheon specialty	@ 22	@ 22
Mixed luncheon specialty, choice	@ 12	@ 12
Tongue sausage	@ none	@ none
Blood sausage	@ 18	@ 18
Souse	@ 17	@ 17
Polish sausage	@ 22	@ 22

DRY SAUSAGE

Cervelat, choice, in hog buns	@ 39
Thuringer cervelat	@ 20
Farmer	@ 29
Holsteiner	@ 28
B. C. salami, choice	@ 32
Milano, salami, choice in hog buns	@ 32
B. C. salami, new condition	@ 20
Frisses, choice, in hog middles	@ 32
Genoa style salami, choice	@ 38
Pepperoni	@ 28
Mortadella, new condition	@ 12
Capicola	@ 41
Italian style hams	@ 33
Virginia hams	@ 38

LARD

Prime steam, cash, Bd. Trade	@ 5.70
Prime steam, loose, Bd. Trade	@ 5.62
Refined lard, tierces, f.o.b. Chgo.	@ 7.75
Kettle rend., tierces, f.o.b. Chgo.	@ 8.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	@ 9.25
Neutral, tierces, f.o.b. Chgo.	@ 8.50
Shortening, tierces, c.a.f.	@ 8.50

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	6% @ 6%
Prime No. 2 oleo oil	5% @ 6
Prime oleo stearine	@ 5

TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid.....		@ 4
Prime packers tallow, 3-4% acid.....		@ 4
Special tallow		@ 4
No. 1 tallow, 10% f.f.a.		@ 4
Choice white grease, all hog.....	4	@ 4
A-White grease, 4% acid.....		@ 4
B-White grease, maximum 5% acid....		@ 3
Yellow grease, 16-20 f.f.a.		@ 3
Brown grease, 25 f.f.a.	3%	@ 3

ANIMAL OILS

Prime edible lard oil	Per lb.
Prime burning oil	9
Prime lard oil—inedible	8
Extra W. S. lard oil	8
Extra lard oil	7
Extra No. 1 lard oil	7
Special No. 1 lard oil	7
No. 1 lard oil	7
No. 2 lard oil	7
Acidless tallow oil	15
20° C. T. neatfoot oil	10
Pure neatfoot oil	8
Prime neatfoot oil	8
Extra neatfoot oil	7
No. 1 neatfoot oil	7

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	
Valley points, prompt	4% @ 4%
White deodorized, in bbls., f.o.b. Chgo.	7% @ 7%
Yellow, deodorized	7% @ 7%
Soybean oil, 50% f.f.a., f.o.b. mills	1% @ 1%
Soybean oil, f.o.b. mills	4 @ 4
Corn oil, in tanks, f.o.b. mills	5 @ 5
Coconut oil, sellers' tanks, f.o.b. coast ..	@ 2
Refined coconut, bbls., f.o.b. Chicago	7% @ 7%

OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable	@ 14	@ 14
White animal fat	@ 13	@ 13
Water churned pastry	@ 10	@ 10
Milk churned pastry	@ 11	@ 11
White "nut" type	@ 8	@ 8

(Continued on page 31.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

Chicago Markets

(Continued from page 30.)

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. wh'ee stock):	
In 425-lb. bbls., delivered.....	\$ 8.75
Saltwater, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. rfd. gran. nitrate of soda.....	8.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	@2.93
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%).....	@4.40
Packers, curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.00
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@3.90
Dextrose, in car lots, per cwt. (in cotton	
bags).....	@3.64
In paper bags.....	@3.59

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@.16
Domestic rounds, 140 pack.....	@.28
Export rounds, wide.....	@.42
Export rounds, medium.....	@.23
Export rounds, narrow.....	@.35
No. 1 weasands.....	@.06
No. 1 bungs.....	@.12
No. 2 bungs.....	@.08
Middles, regular.....	@.40
Middles, select, wide, 2@2 1/2 in.	@.55
Middles, select, extra wide, 2 1/2 in.	
and over.....	@.75
Dried bladders:	
12-15 in. wide, flat.....	.80
10-12 in. wide, flat.....	.70
8-10 in. wide, flat.....	.35
6-8 in. wide, flat.....	.20
Pork casings:	
Narrow, per 100 yds.....	2.10
Narrow, special, per 100 yds.....	1.95
Medium, regular.....	1.85
English, medium.....	1.50
Wide, per 100 yds.....	1.00
Extra wide, per 100 yds.....	.85
Export bungs.....	.19
Large prime bungs.....	.15
Medium prime bungs.....	.08
Small prime bungs.....	.04
Middles, per set.....	.16
Stomachs.....	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole. Ground.	Per lb.
Allspice, Prime.....	17	18
Resifted.....	17 1/2	19 1/2
Chili Pepper.....	19 1/2	19 1/2
Chili Powder.....	27	31
Cloves, Amboyra.....	17	20
Madagascar.....	20	22
Zanzibar.....	13	14
Glazer, Jamaica.....	56	61
Mace, Fancy Banda.....	50	55
East India.....	49	54
E. I. & W. I. Blend.....	22 1/2	25
Mustard Flour, Fancy.....	15	15
No. 1.....	25	25
Nutmeg, Fancy Banda.....	21	21
East India.....	16	16
E. I. & W. I. Blend.....	36	36
Paprika, Extra Fancy, Spanish.....	33	33
Paprika, Fancy, Hungarian.....	31	31
Paprika, Spanish Type.....	30	30
Pepina Sweet Red Pepper.....	27 1/2	27 1/2
Pimlejo (220-lb. bbls.).....	27 1/2	27 1/2
Pepper, Cayenne.....	19	19
Red Pepper, No. 1.....	9	9 1/2
Pepper, Black Aleppo.....	5	5 1/2
Black Lampong.....	9 1/2	10 1/2
Black Tellicherry.....	9	10 1/2
White Java Muntok.....	8 1/2	10
White Singapore.....	8 1/2	10
White Packers.....	9 1/2	9 1/2

SEEDS AND HERBS

	Ground.	Whole. Sausage.
Caraway Seed.....	10 1/2	12 1/2
Celery Seed, French.....	17	20
Cumin Seed.....	11 1/2	14
Coriander Morocco Bleached.....	8	8
Coriander Morocco Natural No. 1.....	8	8
Mustard Seed, Fancy Yellow.....	8	11
American.....	7 1/2	10 1/2
Marjoram, French.....	24	27
Oregano.....	13 1/2	16
Sage, Dalmatian, Fancy.....	8 1/2	10 1/2
Dalmatian No. 1.....	7 1/2	9 1/2

New York Market Prices

LIVE CATTLE

Steers, medium.....	\$ 8.00 @ 8.60
Cows, medium.....	6.00 @ 6.50
Cows, cutter and common.....	4.75 @ 5.75
Bulls, good.....	6.75 @ 7.25
Bulls, medium.....	6.00 @ 6.50

LIVE CALVES

Vealers, good and choice.....	\$ 9.50 @ 11.50
Vealers, common and medium.....	7.50 @ 9.25
Vealers, cull.....	5.50 @ 6.50

LIVE HOGS

Hogs, good and choice, 180-200-lb.....	\$ @ 6.75
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LIVE LAMBS

Lambs, good and choice.....	\$ 9.00 @ 9.25
Lambs, medium and good.....	8.00 @ 8.50
Sheep, ewes.....	3.50 @ 4.00

DRESSED BEEF

City Dressed.	
Choice, native, heavy.....	.16 @ 16 1/2
Choice, native, light.....	.16 @ 16 1/2
Native, common to fair.....	.15 @ 16 1/2

Western Dressed Beef.

Native steers, 600@800 lbs.....	.18 @ 19
Native choice yearlings, 440@600 lbs.....	.17 @ 18
Good to choice heifers.....	.16 @ 17
Good to fair cows.....	.14 @ 15
Common to fair cows.....	.13 @ 14
Fresh bologna bulls.....	.13 @ 14

BEEF CUTS

	Western.	City.
No. 1 ribs.....	.28 @ 24	.22 @ 25
No. 2 ribs.....	.20 @ 21	.20 @ 22
No. 3 ribs.....	.19 @ 19	.19 @ 19
No. 1 loins.....	.32 @ 36	.36 @ 40
No. 2 loins.....	.26 @ 32	.30 @ 35
No. 3 loins.....	.20 @ 24	.25 @ 29
No. 1 hinds and ribs.....	.20 @ 21	.21 @ 24
No. 2 hinds and ribs.....	.18 @ 19	.19 @ 21
No. 1 rounds.....	.17 @ 17	.17 @ 17
No. 2 rounds.....	.16 @ 16	.16 @ 16
No. 3 rounds.....	.15 @ 15	.15 @ 15
No. 1 chuck.....	.15 @ 15	.15 @ 15
No. 2 chuck.....	.14 @ 14	.14 @ 14
No. 3 chuck.....	.13 @ 13	.13 @ 13
City dressed bolognas.....	.13 1/2 @ 14 1/2	
Rolls, reg. 4@6 lbs. av.....	.18 @ 20	
Rolls, reg. 6@8 lbs. av.....	.23 @ 25	
Tenderloins, 4@6 lbs. av.....	.50 @ 60	
Tenderloins, 5@6 lbs. av.....	.50 @ 60	
Shoulder clods.....	.16 @ 18	

DRESSED VEAL

Good.....	.17 @ 18
Medium.....	.16 @ 17
Common.....	.15 @ 16

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	.17 @ 17 1/2
Genuine spring lambs, good to medium.....	.16 @ 16 1/2
Genuine spring lambs, medium.....	.15 @ 15 1/2
Sheep, good.....	.9 @ 10
Sheep, medium.....	.8 @ 9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$10.00 @ 10.75
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	12.25 @ 13.00

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs. av.....	.19 @ 20
Shoulders, Western, 10@12 lbs. av.....	.13 1/2 @ 14 1/2
Butts, regular, Western.....	.15 @ 15 1/2
Hams, Western, fresh, 10@12 lbs. av.....	.15 @ 16
Picnics, Western, fresh, 6@8 lbs. av.....	.13 @ 14
Pork trimmings, extra lean.....	.16 @ 17
Pork trimmings, regular, 50% lean.....	.9 1/2 @ 10 1/2
Spareribs.....	.9 @ 10

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	@36
Cooked hams, choice, skinless, fattened.....	@38

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	.23 @ 24
Regular hams, 10@12 lbs. av.....	.23 @ 24
Regular hams, 12@14 lbs. av.....	.23 @ 24
Skinned hams, 10@12 lbs. av.....	.24 @ 25
Skinned hams, 12@14 lbs. av.....	.23 @ 24
Skinned hams, 16@18 lbs. av.....	.22 1/2 @ 23
Skinned hams, 18@20 lbs. av.....	.21 1/2 @ 22 1/2
Picnics, 4@6 lbs. av.....	.17 1/2 @ 18 1/2
Picnics, 6@8 lbs. av.....	.16 1/2 @ 17 1/2
City pickled bellies, 8@12 lbs. av.....	.18 @ 19
Bacon, boneless, Western.....	.20 @ 21
Bacon, boneless, city.....	.19 @ 20
Rollettes, 8@10 lbs. av.....	.19 @ 20
Beef tongue, light.....	.22 @ 23
Beef tongue, heavy.....	.24 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, 1 c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$1.25 per cwt.
Breast Fat.....	2.00 per cwt.
Edible Suet.....	3.00 per cwt.
Inedible Suet.....	2.50 per cwt.

GREEN CALFSKINS

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	.14	2.00	2.15	2.20
Prime No. 2 veals.....	.13	1.80	1.95	2.00
Buttermilk No. 1.....	.11	1.70	1.85	1.90
Buttermilk No. 2.....	.10	1.55	1.70	1.75
Branded gruby.....	.7	.80	1.00	1.06
Number 3.....	.7	.80	1.00	1.06

BONES AND HOOF

	Per ton
Round shins, heavy.....	delf'd basis.
light.....	\$62.50
Flat shins, heavy.....	52.50
light.....	47.50
Hoofs, white.....	75.00
black and white striped.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@23 1/2	@24 1/2
Creamery (90-91 score).....	@22 1/2	23 1/2 @ 23 1/2
Creamery firsts (88-89).....	@21 1/2	22 @ 22 1/2

EGGS.

Extra firsts.....	.16 @ 16 1/2
Firsts, fresh.....	.15 1/2 @ 16
Standards.....	.14 1/2 @ 15 1/2

LIVE POULTRY.

Fowls.....	.8 @ 15	13 @ 19
Springs.....	.12 1/2 @ 15	15 @ 19
Fryers.....	.11 @ 15	20 @ 22
Broilers.....	.10 @ 15 1/2	15 @ 18
Old Roosters.....	.10 @ 10 1/2	.13
Ducks.....	.7 @ 11	
Geese.....	.8 @ 10	
Turkeys.....	.11 @ 14	15 @ 22

DRESSED POULTRY.

Fowls, 31-47, fresh.....	.14 @ 16	15 @ 16
48-50, fresh.....	.17 @ 18	17 1/2 @ 18 1/2
60 and up, fresh.....	.18 1/2 @ 19	

BUTTER AT FIVE MARKETS

Wholesale prices 92 score Aug. 12 to Aug. 18:

	12.	14.	15.	16.	17.	18.
Chicago.....	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2	.23 1/2
New York.....	.24 1/2	.24 1/2	.24 1/2	.24 1/2	.24 1/2	.24 1/2
Boston.....	.24 1/2	.24 1/2	.24 1/2	.24 1/2	.24 1/2	.24 1/2
Phila.....	.24 1/2	.24 1/2	.24 1/2	.24 1/2	.24 1/2	.24 1/2
San Fran.....	.26	.27	.27	.27	.27	.27

Wholesale prices carlots—fresh centralised—90 score at Chicago:

House.....	.23	.23	.23	.23	.23	.23
Track.....	.23	.23	.23	.23	.23	.23

Receipts of butter by cities (lb.—Gross. Wt.):

	This week.	Last week.	—Since January 1—1938.
Chgo. 4,277,720	4,087,275	201,200,813	198,706,820
New York 4,135,575	4,136,497	181,838,807	188,761,978
Boston 897,838	985,929	51,823,849	58,762,637
Phila. 837,072	859,950	48,637,081	48,152,535

Total 10,147,705 10,069,651 483,500,500 490,402,870

Cold storage movement (lbs.—net wt.):

	In	Out	On hand	Same day
Aug. 17.	Aug. 17.	Aug. 18.	Aug. 18.	Last year.
Chicago 245,370	468,896	52,285,678	66,835,039	
New York 520,192	398,002	36,541,342	31,831,814	
Boston 39,620	38,205	3,940,951	4,297,032	
Phila. 14,420	7,320	3,300,711	5,514,167	

Total 819,602 910,423 95,968,662 106,027,552

Hides and Skins

WEEKLY MARKET REVIEW

Packer market active at a ½c decline—150,000 hides sold at mid-week—Packer calfskins decline 1c—Activity in the New York packer market.

Chicago

PACKER HIDES.—There was considerable activity in the packer hide market at mid-week, it being estimated that somewhere in the neighborhood of 150,000 hides changed hands at a ½c price decline for all descriptions below prices of a week earlier. Most of the hides were July-August salting, although a few Junes were included in some lots. The movements this week and a week earlier have placed the hide market in a well sold-up position on most descriptions. Some scattered trading by a few outside packers was reported. The independent packers are also in a comfortable position.

A total of 10,500 June, July and August native steers sold at 10½c, a ½c decline under sales of this description a week earlier. The Association sold 2,000 light native steers early in the week at 11c.

Sales of butt branded steers totaled 22,000 at 10½c. Colorados were also moved in good volume, a total of 25,500 of this description being reported moved out at 10c. About 11,000 heavy Texas steers sold at 10½c, but the sale of only 2,000 light Texas steers was reported. These sold at 10½c.

Light cows moved in fairly heavy volume, 28,500, including 3,000 sold early in the week by the Association, changing hands at 10½c. A total of 8,000 July-August branded cows sold at 10c.

No sales of bulls were reported during the week and the market is being quoted at ½c under the prices received for these descriptions a week earlier. Bulls sold in a good way the previous week, 9,500 July-August going at 7½c and about 1,700 branded moving out at 6½c.

OUTSIDE SMALL PACKER HIDES.—Outside small packer hide market has been inactive and prices are largely nominal. Allweight natives are quoted nominally at 9@9½c, selected, Chicago freight for fairly light average stock of current take-off. One lot of fairly light stock of January take-off sold last week at 9½c. Market is reported well sold up on the better class of offerings.

PACIFIC COAST.—Nothing was heard from the Pacific Coast this week. Last report of trading there were 10,000 July hides which sold last week at 9c flat for steers and cows. This was ½c under previous sales of this description.

FOREIGN WET SALTED HIDES.—No reports of trading in the South

American market were received this week and sales are awaited to determine prices on the winter quality hides now being offered. Stocks are reported quite heavy. Producers have been asking equal to 10½c basis for standard steers, with traders continuing to bid at around 9½c. The recent break in the Chicago hide market has caused ideas to be lowered somewhat.

COUNTRY HIDES.—The country hide market continues quiet. Sellers again revised their ideas downward following sales in the packer market this week at ½c down. Buyers appear to be either out of the market or are bidding with reservations. Quotations, therefore, are nominal. Untrimmed allweights are priced at 7½@8c, selected, delivered Chicago for around 47 lb. average. Heavy steers and cows are quoted 6½c flat, trimmed. Trimmed buff weights are quoted 8@8½c; extremes, 9½@10c, trimmed. Bulls are valued at 5c; glues, 6c trimmed.

CALFSKINS.—The big packer calfskin market broke sharply this week when approximately 35,000 August skins sold at a full cent down from previous sales, or at 18½c for northern and 17½c for river points. Packer calfskins are well sold up to end of July and there is little pressure on offerings.

The Chicago city calfskin market is quiet with the 8/10 quoted 14@14½c in some directions and ½c lower in others. Asking price for 10/15 lb. is around 16@16½c in a nominal way. Bids are few, however, and offerings appear to be limited. Outside city prices are purely nominal and, as in the case with city skins, trading is awaited to establish prices. Outside cities, 8/15 lb., are quoted 14½@15c nom.; straight countries, around 11½c flat. Chicago city light calf and deacons are considered to be worth around \$1.00@1.05.

KIPSKINS.—Only one sale of packer kipskins—a lot of 900 overweights at 14c—was reported this week, a cent down from last trading. Last sales were at 16c for northern natives and 15c for northern overweights, southern ½c less. Branded kips last sold at 13½c.

Trading in Chicago city kipskins has been quiet. Some continue to quote 14@14½c nom., but this is considered out of line in view of the 14c paid for packer overweights this week. Last trading was at the top figure. Outside countries around 13½c nom.; straight countries, 10½@11c flat.

One packer sold his August production of slunks at 80c, steady with last sales.

HORSEHIDES.—Horsehide market continues in a rather healthy condition. Trading has been rather light but as offerings are not plentiful there is no buying pressure. Such trading as was

done this week was at steady prices and within the range of quotations. Good city renderers with manes and tails are quoted at \$3.40@3.50, selected, f.o.b. nearby sections; ordinary trimmed renderers, \$3.25@3.40; mixed city and country lots, \$2.90@3.10, Chicago.

SHEEPSKINS.—Dry pelts continue to be quoted at 17½c per lb. delivered at Chicago. Shearling production is light at present and packers have few to offer. Last sales were reported at 85c for No. 1's, 55c for No. 2's, and 35c for No. 3's. Packers are inclined to quote somewhat higher, however, due to limited production. Buying interest in pickled skins continues at low ebb and trading is needed to establish prices. Some packers continue to quote \$5.00 per dozen in absence of bids. Some skins are understood to be available at \$4.75; others are quoting \$4.50@4.75, nom. Packer spring lamb pelts continue to be quoted at \$1.35@1.40 per cwt. live lamb for western stock and at \$1.25@1.30 for native stock from Central West and similar sections.

New York

PACKER HIDES.—A total of 40,000 July-August hides sold early in the week, all packers participating at 10½c for native and butt branded steers and 10c for Colorados. Some stocks are being held, it is understood, in anticipation of higher prices.

CALFSKINS.—No trading by either packers or collectors was reported this week, but some sales by collectors in a quiet way are suspected. Last quotations were as follows: Collectors' 4-5's, \$1.10; 5-7's, \$1.30; 7-9's, \$1.70; 9-12's, \$2.50@2.55. Packers' 4-5's, \$1.25n; 5-7's, \$1.60; 7-9's, \$2.00@2.05; 9-12's, \$2.75.

NEW YORK HIDE FUTURES

Monday, Aug. 21.—Close: Sept. 9.66@9.70; Dec. 10.00; Mar. 10.32 b; June 10.60 n; 365 lots; 19@24 lower.

Tuesday, Aug. 22.—Close: Sept. 9.85; Dec. 10.20@10.25; Mar. 10.55; June 10.81@10.86; 420 lots; 19@23 higher.

Wednesday, Aug. 23.—Close: Sept. 9.84@9.88; Dec. 10.18@10.22; Mar. 10.52 n; June 10.81 n; 366 lots; unchanged to 3 lower.

Thursday, Aug. 24.—Close: Sept. 10.20@10.25; Dec. 10.55@10.60; Mar. 10.90; June 11.24; 452 lots; 36@43 higher.

Friday, August 25.—New: Sept. 10.25; Dec. 10.58@10.63; Mar. 10.92@10.95; June 11.25 n; 342 lots. Closing 1@5 higher.

CHICAGO HIDE FUTURES

Monday, Aug. 21.—Close: Dec. 9.95; June 10.95 n; 1 lot; unchanged to 35 lower.

Tuesday, Aug. 22.—Close: Dec. 10.20; June 10.80 b; 1 lot. 15 lower to 25 higher.

Wednesday, Aug. 23.—Close: Dec. 10.05; June 10.80 n; 1 lot. Unchanged to 15 lower.

Thursday, Aug. 24.—Close: Dec. 10.45; June 10.80 n; 2 lots. Unchanged to 40 higher.

Friday, August 25.—Close: June 11.10 bid; December, 10.55 bid; no sales; closing 10@30 higher.

MEAT IMPORTS AT NEW YORK

Imports for the period Aug. 3 to 9, inclusive, at port of New York:

Point of origin.	Commodity.	Amount, lbs.
Argentina	Canned corned beef.....	54,000
Australia	Fresh frozen calf livers.....	10,403
	—Fresh frozen beef hindquarters.....	3,158
	—Fresh frozen beef livers.....	1,569
	—Fresh frozen beef filets.....	4,657
	—Fresh frozen beef strip loins.....	224
Canada	Fresh chilled pork cuts.....	1,642
	—Fresh pork shoulders.....	3,862
	—Fresh pork ham.....	5,198
	—Fresh frozen ham.....	25,527
	—Fresh chilled veal livers.....	120
	—Fresh frozen beef livers.....	3,825
	—Fresh frozen beef cuts.....	16,553
	—Smoked bacon.....	2,382
Denmark	Liverpaste in tins.....	891
	—Cooked ham in tins.....	26,613
	—Smoked sausage.....	110
	—Tinned cooked pork filets.....	12,720
France	Liverpaste in tins.....	450
Irish Free State	Smoked bacon.....	1,329
Lithuania	Cooked ham in tins.....	31,776
	—Cooked picnics in tins.....	18,562
	—Tinned cooked luncheon meat.....	10,800
Paraguay	Canned corned beef.....	18,000
Poland	Smoked bacon.....	22,000
	—S. P. butts.....	20,850
	—Smoked ham.....	800
	—Cooked pork butts in tins.....	8,800
	—Cooked picnics in tins.....	133,801
	—Cooked pork loins in tins.....	1,073,560
	—Cooked hams in tins.....	1,296
	—Luncheon meat in tins.....	1,296
Switzerland	Bouillon cubes in tins.....	9,342
Uruguay	Canned corned beef.....	124,410
	—S. P. pork butts.....	22,675

DELAY RAIL REEFER RULE

Effective date of new Association of American Railroads rules reserving to the carriers the right of furnishing refrigerator cars for perishable traffic, not including packinghouse products, has been postponed to December 31. The rules were to have been effective September 1.

Meanwhile, the Senate sub-committee on interstate commerce has made a favorable recess report on the Shipstead bill which would guarantee shippers, including packers, the right to supply refrigerator cars to be used in hauling their traffic.

Under the pending AAR rules the railroads would enforce their legal right to furnish their own refrigerator cars to shippers, rather than allowing use of shipper-owned cars. The Senate sub-committee said in its report that railroad-owned refrigerator cars, which would be substituted for those now used by small packers and dairy shippers, were unsuitable for this traffic.

MEAT AND LARD EXPORTS

Exports of pork, lard and bacon through port of New York during week ended August 24, were 573,285 lbs. lard, 250 lbs. pork and 201,090 lbs. bacon.

Week's Closing Markets

FRIDAY'S CLOSING

Provisions

Hog products were irregular during the latter part of the week on profit taking and quieter lard demand, but European uncertainty and firmness of hogs on commission house buying on the setbacks limited the downturns.

Cottonseed Oil

Cotton oil scored new highs for move, as did lard, on heavy buying credited to foreign accounts and short covering on war nervousness, but reacted modestly from best prices under profit taking, hedge selling and less active support. Crude sold 5% @ 5% c across Cotton Belt. Southeast and Valley crude, 4% c nominal; Texas, 4% c nominal.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept. 5.59@5.60; Oct. 5.71@5.74; Dec. 5.85; Jan. (1940) 5.91@5.92; March 6.02; 118 lots; closing steady.

Tallow

New York extra tallow, 4% c lb.

Stearine

Stearine was quoted at 5% c lb.

Friday's Lard Markets

New York, August 25, 1939.—Prices are for export. Lard, prime western, 6.15@6.25c; middle western, 6.15@6.25c; city, 5% @6c; refined continent, 6% @6% c; South American, 6% @6% c; Brazil kegs, 6% @6% c; shortening 8% c carlots.

BRITISH PROVISION MARKETS

Liverpool, August 24, 1939.—General provision market shows little change; demand for A.C. hams slow and lard quiet.

Friday prices were: Hams, American cut, 81s, Canadian hams (A.C.), 92s; bellies, English, 52s, Wiltshires, 73s; Cumberlands, 69s; Canadian Wiltshires, 85s; lard, 35s 6d.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to August 24, 1939: To the United Kingdom, 133,767 quarters; to the Continent, 71,080. A week ago to the United Kingdom, 46,749 quarters; to the Continent, 9,444.

PACKERS ARE MODERNIZING

An addition to its meat packing plant at Columbus, O., to be constructed at a cost of more than \$50,000, is planned by Kroger Grocery & Baking Co.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Aug. 25, 1939, with comparisons:

PACKER HIDES.			
	Week ended Aug. 25.	Prev. week.	Cor. week, 1938.
Hvy. nat. str.	@10 1/4	@11	@12
Hvy. Tex. str.	@10 1/4	@11	@11 1/2
Hvy. butt brnd'd str.	@10 1/4	@11	@11 1/2
Hvy. Col. str.	@10	@10 1/4	@11
Ex-light Tex. str.	@9 1/4	@10 1/4	@11
Brnd'd cows.	@10 1/4	@10 1/4	@11
Hvy. nat. cows.	@10 1/4	@11	@11 1/2
Lt. nat. cows.	@10 1/4	@11	@11 1/2
Nat. bulls.	@7 1/4	@7 1/4	@8 1/4
Brnd'd bulls.	@6 1/4	@6 1/4	@7 1/4
Calfskins	17 1/2 @18 1/4 18	@19	17 1/2 @18 1/4
Kips, nat.	@15	@16	15 1/2 @15 1/2
Kips, ov-wt.	@14	@15	@14 1/4
Kips, brnd'd	@12 1/4	@13 1/4	@13 1/4
Slunks, reg.	@80	@80	@70
Slunks, hrls.	40 @45 40	@45 35	@40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	9 @9 1/4 10	@10 1/4	@9 1/4
Branded	8 1/2 @9	9 1/2 @9 1/4	@9
Nat. bulls.	6 @6 1/4	@6 1/4	@7 1/4
Brnd'd bulls.	5 1/2 @6	@6	@7
Calfskins	13 1/2 @16 1/4 14 1/2	@17 1/4	13 1/2 @15
Kips	13 @13 1/4 14	@14 1/4	@13
Slunks, reg.	@75n	@75n 60	@65n
Slunks, hrls.	@35n	@35n 25	@30n

COUNTRY HIDES.

Hvy. steers	@8 1/4n	@7n	@7
Hvy. cows	@8 1/4n	@7n	@7
Bulls	8 @8 1/2 8 1/4	@8 1/2	@8
Extremes	9 1/2 @10	@10 1/4	9 @9 1/4
Bulls	@5n	@5 1/4	@6
Calfskins	@10 1/4n	@11 1/4	@10 1/4
Kipskins	10 1/2 @11n 11	@11 1/2	@9
Horsehides	2.90@3.50	2.90@3.50	

SHEEPSKINS.

Pkr. shearings	@85	
Dry pelts	16 @87	

SHEEP INTO BY-PRODUCTS

Surplus sheep are processed for tallow and other by-products in the province of Magallanes, Chile, where there is little livestock raising except for sheep because of rigorous weather. In the season from January through May, 1939, the five large sheep raising companies handled a total of 1,033,604 sheep in their freezing plants compared with 906,182 head in the 1938 season. A total of 251,140 sheep were used for tallow and other by-products in 1939. In the 1938 season, 258,277 head were used for this purpose. Most of the frozen carcasses are exported to Great Britain or to other Chilean provinces.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Aug. 19, 1939, were 3,632,000 lbs.; previous week 5,014,000 lbs.; same week last year, 4,021,000 lbs.; from Jan. 1 to date 155,759,000 lbs.; a year ago, 148,361,000 lbs.

Shipments of hides from Chicago for week ended Aug. 19, 1939, were 4,866,000 lbs.; previous week 4,914,000 lbs.; same week last year, 4,073,000 lbs.; from Jan. 1 to date 149,544,000 lbs.; a year ago, 140,386,000 lbs.

BUYER'S GUIDE

to new machinery, equipment and supplies

NEW INTERNATIONAL TRUCKS

Two new delivery trucks equipped with new all-steel streamlined Metro bodies and designed for multi-stop delivery have just been announced by International Harvester Co. They are a ½-ton, Model D-2-M, and a ¾- to 1-ton, D-15-M. Each is available in 102- and 113-in. wheelbases respectively for 7-ft. 9-in. and 9-ft. 6 in. bodies. Respective capacities of these bodies are 225 and 280 cu. ft.

Larger truck is of particular interest to packers and sausage manufacturers, as fully insulated bodies are available for it. Insulation consists of 2½ in. of glass wool between inner and outer side and rear quarter panels, 3 in. of glass wool between inner and outer roof panels, 2 in. of glass wool in rear door and 2 in. of composition insulation in floor.

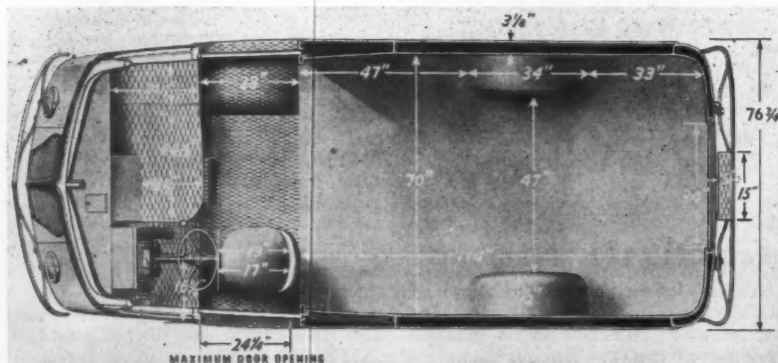
Chassis features include wide tread and forward steering control for easy handling; a front axle with ample capacity; long, easy-riding springs, gear-shift control on steering column; hand brake lever at driver's left; deep, reinforced frame with special brackets for body mounting; underslung tire carrier and an 18½-gal. fuel tank.

Body weight has been held at a minimum and increased payload capacity provided through use of high tensile, corrosion-resisting steel in body frames and structural members. Provision has been made for ready replacement or repair of inner and outer body panels in case they are damaged.

The 7-ft. 9-in. body for both of the 102-in. chassis has a load space measuring 93 in. long, 70 in. wide, and 68 in. high—225 cu.-ft. capacity. Overall length from bumper to bumper is 181

LARGE PAYLOAD SPACE

Plan view of 9-ft. 6-in. steel Metro body for new D-2-M and D-15-M International trucks of 113-in. wheelbase.



in. Load space of 9-ft. 6-in. body, which totals 280 cu. ft., measures 114 in. long, 70 in. wide, and 68 in. high. Overall vehicle length is 202 in. Overall height of two units ranges from 94½ to 98½ in.

Cubic capacity of Metro bodies compared with standard panel units is shown in table:

STANDARD PANEL BODIES

	Wheelbase, in.	Capacity, cu. ft.
D-2	113	121
D-2	126	142
D-15	130	171

METRO BODIES

D-2-M	225
D-15-M	280
D-15-M	280

Shorter overall vehicle lengths in Metro units, conducive to easier handling, are also in their favor, it is claimed. Longest standard panel truck measures 215 in., while long Metro unit measures 202 in. Shortest standard panel truck is 189 in. and short Metro unit is 181 in. This means that Metro units

FOR MULTI-STOP SERVICE

New model ¾- to 1-ton International truck. A ½-ton model with same type of body is also available. Features of these trucks are large payload space, ease of handling and greater driver convenience.

require less parking and storage space than comparable models of standard panel trucks.

Driver's location is well forward where there is good visibility. Gear shift is on steering column and hand brake lever is at driver's left, so that operator can reach conveniently load compartment or curb side door. Seat folds and pushes forward to permit loading and unloading from either front side. Advanced ideas are incorporated in chassis and body construction to give long vehicle life. International Harvester bulletin No. 62 illustrates and describes these trucks.

FLASHES ON SUPPLIERS

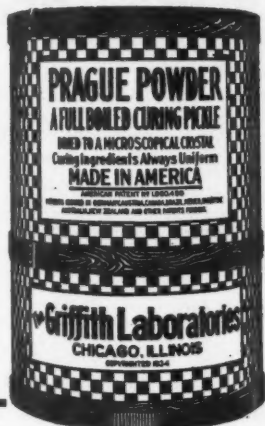
YORK ICE MACHINERY CORP.—President W. S. Shipley has announced appointment of J. H. Vogel as general works manager of York Ice Machinery Corp. Mr. Vogel first entered the company's employ as an apprentice in 1915, then worked as an outside erecting engineer after graduation from Penn State. He became assistant superintendent and assistant works manager.

SUTHERLAND PAPER CO.—William Race has been elected secretary and a director of the Sutherland Paper Co., Kalamazoo, Mich., to replace the late Fred W. Sutherland, who died on August 10.

PRAGUE POWDER

Nos. 2054623, 2054624, 2054625, 2054626

Prague
Artery
Pumped
Semi-dry
Cured
Hams
Are Mild
Firm, and
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100% Yield
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Prague
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PRAGUE HAM IS MILD AND TENDER!

Experience has taught us that artery pumping with PRAGUE POWDER Pickle and the Semi-Dry Curing method gives added tenderness, flavor and color in Hams and Picnics. This Safe, Fast Cure yields 100% out of the smokehouse.

PRAGUE POWDER is fully effective for stitch or spray pumping and the cover pickle method, but we believe artery pumping gives a more uniformly Tender and Tasty finished ham or picnic.

PRAGUE BACON IS MILD AND TENDER!

Experience teaches us that the "Dry Cure" method of curing bacon, with PRAGUE POWDER, creates a lasting bloom in the lean of the meat, together with a tenderness and flavor not found in any bacon cured with a mechanically mixed cure.

Artery Pump with

PRAGUE POWDER PICKLE

Dry Cure with

PRAGUE DRY BACON MIXTURE

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in obtaining maximum insulation efficiency permanently, at minimum cost, it will pay you to consider UNITED'S "Plan" Service. It's free... yours for the asking.

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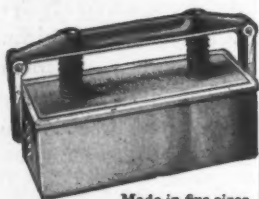


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July Sausage, Bacon and Loaf Output Above 1938 and 1937

PRODUCTION of specialty meats, such as sausage, meat loaves, sliced bacon and canned meats, continued at a high level during July. The volume of sausage produced under federal inspection during July has been exceeded only twice in that month during the past 11 years. Quantity of bacon sliced was the greatest for any month in the past three years, making a new record for output of this packaged product.

Volume of pork canned was nearly 25 per cent greater than in July a year ago, and nearly double that of July, 1937. Total of meat and meat food products canned, while showing a seasonal decline, was well above the volume produced one and two years ago. Meat loaf production, while exceeded in three other months of 1939, was somewhat higher than in July of 1938 and 1937.

Sausage production under federal inspection during July was as follows:

	1939 lbs.	1938 lbs.	1937 lbs.
Fresh (finished)	6,152,212		
Smoked and/or cooked	53,572,885		
Dried or semi-dried	11,634,196		
Total	71,359,293		

Production of dried sausage in July was above a year ago, but slightly less than in July, 1937. The volume of smoked and cooked sausage produced in July this year was smaller than in the two preceding months, greater than in July a year ago, and slightly smaller than in 1937. Output of fresh sausage was high compared with July one and two years ago.

Sausage Total Above 1938

Total production of sausage under federal inspection during each month of the packer fiscal year 1939, compared with production in like periods one and two years ago, was as follows:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov.	66,612,075	61,140,435	68,900,000
Dec.	59,452,050	54,976,367	66,515,700
Jan.	61,138,875	57,433,989	62,622,800
Feb.	53,478,635	52,112,898	56,700,566
Mar.	61,163,870	58,535,167	64,932,229
Apr.	57,674,333	57,578,590	67,779,245
May	71,676,040	63,918,896	68,102,970
June	73,268,181	68,164,386	71,659,920
July	71,359,293	66,665,384	71,134,295
Total	575,823,352	540,526,112	598,347,725

The volume of beef available in 1937 for manufacturing sausage and other prepared meat products was much larger than in 1938, or during 1939 to date. Increase in pork supplies has been a strong factor in the upturn in sausage production during 1939.

Output of sliced bacon has been mounting steadily. Even during periods of comparatively small hog slaughter, the trend in sliced bacon production has been upward. Slow bacon business, sometimes complained of in the industry, has not been reflected in the vol-

ume of bacon sliced under federal inspection. Monthly volume for the packer year through July, compared with like periods in the packer years 1938 and 1937, was as follows:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov.	19,967,669	16,800,154	16,459,062
Dec.	18,607,520	17,381,833	16,580,698
Jan.	19,860,787	17,271,741	16,822,584
Feb.	18,169,093	16,390,822	15,023,966
Mar.	20,793,982	18,604,313	17,550,150
Apr.	19,982,489	19,028,679	17,726,075
May	23,214,142	20,632,082	19,134,012
June	24,547,610	21,344,488	20,019,361
July	24,651,037	21,601,392	20,918,480
Total	188,794,269	169,055,504	160,234,409

Canned pork has also made steady gains in the past three years. Increase in the volume of pork available for canning, coupled with the steady growth in popularity of canned ham, canned luncheon meats and other canned pork items, has accounted for the rise in output of canned pork. Pork canned monthly in the nine months of each of the past three packer years was as follows:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov.	13,228,676	8,306,216	10,185,190
Dec.	18,040,443	11,282,998	15,329,170
Jan.	18,144,509	12,610,616	13,511,633
Feb.	15,571,564	10,068,201	12,846,577
Mar.	15,784,076	8,884,381	12,891,353
Apr.	12,829,611	8,478,878	10,393,888
May	15,917,949	9,332,555	8,976,132
June	18,342,979	12,457,957	10,795,033
July	17,399,603	13,020,876	9,296,830
Total	145,259,410	94,542,678	104,525,806

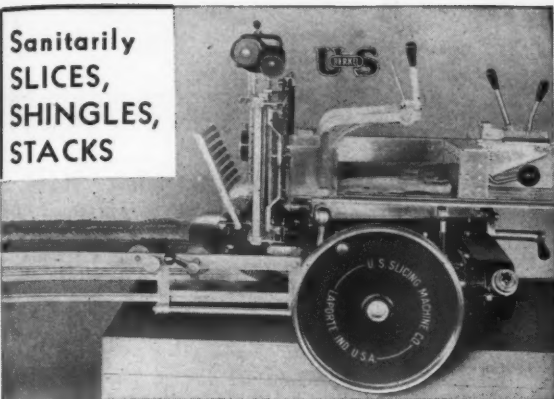
Total production of canned meats and meat food products declined seasonally in July. Quantity of each kind of product canned was as follows:

	1939 lbs.	1938 lbs.	1937 lbs.
Beef	4,550,294		
Pork	17,399,603		
Sausage	2,596,180		
Soup	5,789,817		
All other	5,427,777		
Total	35,763,671		

In July, 1938, volume of meat and meat foods canned under federal inspection totaled 29,641,568 lbs., and in July, 1937, the total was 30,169,708 lbs.

While production of meat loaves and loaf products so far in the 1939 packer year has been greater than in the like period of 1938, it was slightly below production during the same period in 1937. Production in the 1939 packer year to date, and the two periods previous, was as follows:

	1939 lbs.	1938 lbs.	1937 lbs.
Nov.	9,357,118	9,614,703	9,679,540
Dec.	8,032,194	8,120,229	8,769,935
Jan.	8,575,348	7,908,043	8,687,060
Feb.	6,961,454	6,679,673	7,285,068
Mar.	7,459,995	7,129,267	7,705,938
Apr.	7,333,697	6,897,032	8,420,894
May	9,445,041	8,178,376	8,248,881
June	9,833,451	8,853,533	9,010,611
July	8,996,203	7,881,731	8,323,331
Total	75,994,501	71,163,587	76,631,338



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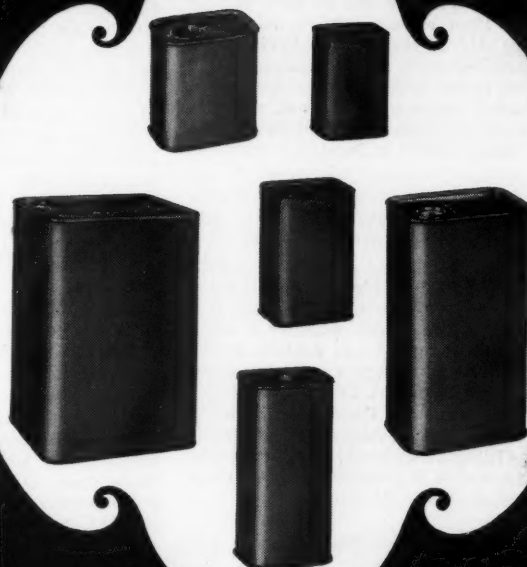
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WEEKLY REVIEW

Livestock Volume to Be Greater in 1940

MARKETINGS of livestock in terms of total live weight during the remainder of 1939 and in 1940 will be larger than a year earlier, according to the U. S. Bureau of Agricultural Economics. Most of this increase will be in hogs, although marketings of grain-fed cattle probably will continue larger than in previous year during the first half of 1940, at least.

Consumer demand for meats is expected to be a little stronger during the remainder of 1939 and in early 1940 than in the first half of this year.

For the country as a whole, feed supplies in 1939-40 will be ample, but there will be severe shortages in some sections. Because of dry weather in July, feed crop prospects and pasture conditions in early August were poor in Northeastern, Great Plains and Rocky Mountain regions. Range conditions in Western states on August 1 were much below 1938 and average. Crop prospects are favorable in practically all of Corn Belt west of the Missouri river.

Less Feed per Animal

On the basis of August 1 conditions, total production of feed grains in the United States will be somewhat smaller than in 1938, but this decrease will be about offset by increase in carry-over of corn. Livestock numbers on January 1 will be larger than a year earlier, and total feed supply per animal for 1939-40 is expected to be about 8 per cent smaller than in 1938-39, but about 4 per cent greater than pre-drought (1928-32) average.

Number of cattle on feed in the Corn Belt states on August 1 was estimated as 16 per cent larger than on August 1, 1938. It is expected that the number of cattle fed in the Corn Belt next

winter and spring will continue relatively large. Number of cattle fed in Western states in coming feeding season will be considerably smaller than a year earlier because of short feed supplies.

Present indications are that total marketings of cattle and calves from the Western states will be somewhat larger this fall than last. Total cattle numbers in the Western states on January 1, 1940 may be little changed from a year earlier, but numbers in the rest of the country are expected to be larger.

Marketings of lambs from Western sheep states probably will be larger this year than last. Although the Western lamb crop was a little smaller than in 1938, poor range conditions in most of the area probably will discourage holding ewe lambs to increase flocks. Proportion of Western lambs in only feeder condition this fall will be much larger than last and above average.

Supply of lambs available for feeding this year will be larger than last. Since hay crops and supplies of other feeds in some important Western lamb-feeding sections are expected to be smaller, the number of lambs fed in these areas is expected to be under a year earlier. Some increase may occur in the Corn Belt.

FEEDER CATTLE SHIPMENTS

During the first six months of 1939, numbers of cattle shipped from four markets back to the country were:

	6 mos. 1939	6 mos. 1938
Steers	213,490	186,500
Calves	68,064	73,730
Cows, heifers and bulls...	46,708	36,287

Average weight of feeder steers shipped from these markets in the 1939 period was 700 lbs. compared with 685 lbs. a year ago. At Chicago, the average cost of feeder steers was \$8.76 against \$7.39 last year.

47 Million Hog Kill Expected for 1939-40

DURING the crop year beginning October 1, 1939, the U. S. Bureau of Agricultural Economics estimates that hog slaughter under federal inspection will total 47,000,000 head, or approximately 7,000,000 over the number slaughtered in the crop year ending September 30, 1939. This total is considerably above that of drought and post-drought years, and is the largest for any year since 1932-33.

Hog marketings are expected to increase seasonally during the next several months as the movement of spring pigs gets under way. Although the 1939 spring pig crop was much larger than that of 1938, the seasonal increase in hog marketings from August through December may be no larger than the increase in that period last year, as marketings are already on a considerably higher level than a year earlier, the Bureau states.

Back to Pre-Drought Level

Increase in hog production this year brings the total number of pigs raised in the whole country back to the level prevailing in the five years before the 1934 drought. But in the most important producing region—the Western Corn Belt—the number of pigs raised this year will be somewhat below the 1929-1933 average.

The hog situation in 1939-40 will be different from that of 1938-39 in that supplies of feed grains per head of livestock will be smaller, and hog marketings will be larger, according to the Bureau's mid-August review of the situation.

While the supply of feed per animal will be somewhat smaller, it will still be above the average of pre-drought years, the Bureau reports.



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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., August 24, 1939.—At 18 concentration points and 10 packing plants in Iowa and Minnesota hog prices at direct buying points were unevenly higher this week on moderate receipts. During the four-day period light and medium weight butchers were strong to 15c higher, while heavier butchers and packing sows closed 25¢@40c above last Saturday. Trading was fairly active on all sessions. On Thursday's session good to choice 200 to 240 lb. butchers sold generally from \$5.85@6.20, with most yard bids from \$5.90@6.05 and packing plant bids from \$6.05@6.15. Hogs averaging 240 to 270 lbs. cleared generally at \$5.65@6.10; 270 to 300 lb., \$5.15@5.80; 300 to 330 lbs., \$4.90@5.40; 330-360 lbs., \$4.75@5.15; better grade 160 to 200 lbs., \$5.10@6.05. Good to choice sows, 330 lbs. down, \$4.75@5.15, largely \$4.90@5.20.

Receipts for week ended August 25:

	This week.	Last week.
Friday, Aug. 18.....	16,100	18,500
Saturday, Aug. 19.....	17,100	14,000
Monday, Aug. 21.....	30,500	23,800
Tuesday, Aug. 22.....	13,400	16,800
Wednesday, Aug. 23.....	14,700	17,600
Thursday, Aug. 24.....	17,500	14,200

CATTLE KILL GREATER

Normal supplies of fresh meats and a greater volume of pork than a year ago, are indicated by the report of animals processed under federal inspection for the week ended August 18. Number of cattle slaughtered was greater than in the previous week and was well above a year ago. Calf slaughter, while greater than a week earlier, was considerably below 1938.

The number of sheep and lambs processed was above the previous week, but considerably under the 1938 period. Hog slaughter showed a seasonal decline as receipts of old crop hogs dropped off. The run of hogs from the spring pig crop is not yet well under way. However, 66,000 more hogs were slaughtered than in the 1938 period.

Slaughter during the week ended August 18, representing 74 per cent of the cattle kill, 76 per cent of the calves, 73 per cent of the hogs and 83 per cent of sheep and lambs slaughtered under federal inspection, was as follows:

	Week ended Aug. 18	Week ago	Year ago
Cattle	134,109	130,708	120,235
Calves	65,593	62,720	72,666
Hogs	422,381	471,387	354,741
Sheep	261,636	256,581	293,076

BUYING HOGS

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, August 24, 1939, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (soft & oily not quoted).	CHICAGO.	NAT. STK. YDS.	OMAHA.	KAN. CITY.	ST. PAUL.				
BARROWS AND GILTS:									
Good-choice:									
120-140 lbs.	\$ 5.00@	5.80	\$ 4.85@	5.40	\$ 5.10@	5.50	\$ 4.60@	5.10
140-160 lbs.	5.65@	6.15	5.25@	5.90	5.40@	6.00	5.15@	5.80
160-180 lbs.	6.10@	6.45	5.75@	6.25	5.75@	6.25	5.35@	6.15
180-200 lbs.	6.30@	6.55	6.15@	6.35	6.10@	6.25	6.05@	6.20
200-220 lbs.	6.40@	6.60	6.25@	6.35	6.20@	6.30	6.10@	6.20
220-240 lbs.	6.50@	6.60	6.25@	6.35	6.20@	6.25	6.10@	6.20
240-270 lbs.	6.30@	6.60	6.05@	6.35	5.90@	6.25	6.05@	6.20
270-300 lbs.	5.90@	6.45	5.80@	6.15	5.75@	6.00	5.90@	6.15
300-330 lbs.	5.65@	6.10	5.65@	6.00	5.65@	5.85	5.75@	6.00
330-360 lbs.	5.40@	5.80	5.50@	5.75	5.60@	5.75	5.40@	5.80
Medium:									
160-220 lbs.	5.25@	6.25	5.50@	6.20	5.35@	6.10	5.00@	6.05
SOWS:									
Good and choice:									
270-300 lbs.	5.40@	5.60	5.50@	5.60	5.15@	5.50	5.00@	5.25
300-330 lbs.	5.30@	5.55	5.35@	5.60	5.15@	5.35	4.90@	5.15
330-360 lbs.	5.15@	5.45	5.25@	5.60	5.10@	5.25	4.85@	5.00
Good:									
360-400 lbs.	5.10@	5.30	5.10@	5.40	5.00@	5.25	4.75@	4.90
400-450 lbs.	4.85@	5.15	4.90@	5.30	4.90@	5.10	4.50@	4.85
450-500 lbs.	4.65@	5.00	4.65@	5.10	4.75@	5.00	4.35@	4.75
Medium:									
250-500 lbs.	4.25@	5.25	4.35@	5.35	4.50@	5.00	4.00@	4.85
PIGS (Slaughter):									
Medium and good, 90-120 lbs.	4.00@	4.75
Slaughter Cattle, Vealers and Calves:									
STEERS, choice:									
750-900 lbs.	9.50@	10.25	9.25@	9.75	9.00@	9.75	9.25@	10.00
900-1100 lbs.	8.50@	10.00	9.25@	9.75	8.75@	9.50	9.00@	10.00
1100-1300 lbs.	9.25@	10.00	9.00@	9.75	8.50@	9.50	8.85@	9.75
1300-1500 lbs.	8.75@	9.75	8.75@	9.50	8.50@	9.25	8.85@	9.50
STEERS, good:									
750-900 lbs.	9.00@	9.50	8.50@	9.25	8.25@	9.00	8.00@	9.25
900-1100 lbs.	8.75@	9.50	8.25@	9.25	8.25@	8.75	8.00@	9.25
1100-1300 lbs.	8.50@	9.25	8.25@	9.00	8.00@	8.75	8.00@	9.00
1300-1500 lbs.	8.25@	9.00	8.00@	8.75	7.50@	8.50	7.75@	8.50
STEERS, medium:									
750-1100 lbs.	7.50@	8.75	7.00@	8.25	7.00@	8.25	6.00@	8.00
1100-1300 lbs.	7.00@	8.50	6.75@	7.75	6.75@	8.00	6.00@	7.75
STEERS, common:									
750-1100 lbs.	6.00@	7.00	6.00@	7.00	6.00@	7.00	5.50@	6.00
STEERS, HEIFERS AND MIXED:									
Choice, 500-750 lbs.	9.25@	10.00	9.25@	9.75	9.00@	9.75	9.00@	9.85
Good, 500-750 lbs.	8.75@	9.50	8.50@	9.25	8.25@	9.00	8.00@	9.00
HEIFERS:									
Choice, 750-900 lbs.	9.25@	10.00	9.25@	9.75	8.75@	9.50	9.00@	9.75
Good, 750-900 lbs.	8.75@	9.50	8.50@	9.25	8.00@	8.75	8.00@	9.00
Medium, 500-900 lbs.	7.25@	8.75	7.25@	8.50	7.25@	8.00	7.00@	8.25
Common, 500-900 lbs.	5.50@	7.50	6.00@	7.25	5.75@	7.25	5.75@	7.00
COWS, all weights:									
Good	6.25@	7.00	6.25@	6.75	6.00@	6.75	6.25@	6.75
Medium	5.75@	6.25	5.50@	6.25	5.25@	6.00	5.25@	6.25
Cutter and common	4.75@	5.75	4.25@	5.50	4.25@	5.25	4.00@	5.25
Canner (low cutter)	3.75@	4.75	3.25@	4.25	3.75@	4.25	3.25@	4.00
BULLS (Ylgs. Excl.), all weights:									
Beef, good	6.50@	7.00	6.25@	6.75	6.40@	6.75	6.25@	6.50
Sausage, good	6.50@	7.00	5.75@	6.25	6.00@	6.50	6.00@	6.25
Sausage, medium	5.75@	6.50	5.25@	5.75	5.65@	6.00	5.25@	6.00
Sausage, cutter and common	5.25@	6.00	4.50@	5.25	5.00@	5.65	4.50@	5.25
VEALERS, all weights:									
Good and choice	9.75@	11.00	9.25@	10.50	8.00@	9.00	7.50@	9.00
Common and medium	7.75@	9.75	7.25@	9.25	7.00@	8.00	6.00@	7.50
Cull	6.50@	7.75	5.50@	7.25	6.00@	7.00	5.50@	6.00
CALVES, 400 lbs. down:									
Good and choice	7.50@	8.50	7.50@	9.00	7.50@	8.50	7.25@	8.75
Common and medium	6.00@	7.50	6.50@	7.50	6.00@	7.50	5.50@	7.25
Cull	5.00@	6.00	5.25@	6.50	5.00@	6.00	4.50@	5.50
Slaughter Lambs and Sheep: ¹									
SPRING LAMBS:									
Choice (closely sorted)	8.00@	8.40	7.50@	8.25	7.75@	8.00	8.00@	8.25
*Good and choice	7.25@	7.90	6.75@	7.50	6.75@	7.65	6.75@	7.75
*Medium and good	6.00@	6.90	5.00@	6.50	6.00@	6.75	5.50@	6.50
Common
YEARLING WETHERS (shorn):									
Good and choice	6.00@	7.10	6.00@	6.75	5.75@	6.50
Medium	5.50@	6.25	5.25@	6.00	4.75@	5.75
EWES (shorn):									
Good and choice	2.75@	3.50	2.25@	3.25	2.25@	2.50	2.25@	2.90
Common and medium	1.75@	2.75	1.50@	2.25	1.25@	2.25	1.25@	2.25

¹Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days wool growth quoted as shorn.

*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended August 18:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	3,176	959	2,040	2,150
San Francisco	1,500	100	1,750	4,150
Portland	2,400	375	2,735	2,150

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first three days this week were 18,152 cattle, 2,415 calves, 26,428 hogs and 15,550 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 19, 1939, as reported to The National Provisioner:

CHICAGO.

Armour and Company, 3,271 hogs; Swift & Company, 2,466 hogs; Wilson & Co., 4,524 hogs; West-Corn Packing Co., Inc., 1,513 hogs; Agar Packing Co., 4,989 hogs; Shippers, 6,464 hogs; Others, 18,329 hogs.

Total: 23,897 cattle; 3,451 calves; 42,355 hogs; 14,527 sheep.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	4,344	422	2,243	3,745
Cudahy Pkg. Co.	2,079	402	953	2,432
Swift & Company	2,378	403	1,207	2,844
Wilson & Co.	2,013	407	1,055	2,759
Ind. Pkg. Co.	135
Kornblum Pkg. Co.	628
Others	5,372	562	2,284	603
Total	16,816	2,286	7,877	12,383

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	5,197	4,006	6,347
Cudahy Pkg. Co.	2,537	7,746
Swift & Company	2,537	6,407
Wilson & Co.	1,313	2,333

Cattle and calves: Eagle Pkg. Co., 21; Greater Omaha Pkg. Co., 121; Geo. Hoffman, 30; Lewis Pkg. Co., 857; Nebr. Beef Co., 711; Omaha Pkg. Co., 185; John Roth, 73; So. Omaha Pkg. Co., 131; Lincoln Pkg. Co., 244. Others 11,408 hogs.

Total: 16,355 cattle; 11,019 hogs; 20,833 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,842	1,118	5,514	4,674
Swift & Company	3,434	2,429	3,460	5,233
Hunter Pkg. Co.	1,232	612	2,872	979
Hell Pkg. Co.	2,051
Krey Pkg. Co.	1,318
Laclede Pkg. Co.	1,607
Sleloff Pkg. Co.	1,346
Shippers	5,628	2,298	12,172	845
Others	2,913	252	2,219	1,530
Total	16,040	6,709	32,559	13,261

Not including 1,768 cattle, 5,055 calves, 21,159 hogs, and 5,906 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,905	378	3,903	6,647
Armour and Company	2,039	410	4,005	3,177
Others	1,344	114	1,890
Total	5,288	902	9,807	9,824

Not including 25 cattle and 409 hogs bought direct.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,317	89	2,701	2,445
Armour and Company	2,271	69	2,992	2,549
Swift & Company	2,093	68	1,787	1,868
Others	274	23	44	1
Shippers	2,516	68	8,307	2,177
Total	9,471	317	15,831	9,040

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,093	700	2,070	884
Wilson & Co.	1,980	817	2,071	957
Others	270	43	1,135	25
Total	4,343	1,560	5,276	1,866

Not including 51 cattle and 862 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	939	185	1,008	12,824
Swift & Company	1,076	141	1,222	11,148
Cudahy Pkg. Co.	615	137	1,080	2,065
Others	1,847	402	1,047	17,084
Total	4,477	866	4,357	43,121

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,311	1,048	751	925
Swift & Company	1,138	1,065	511	1,357
Blue Bonnet Pkg. Co.	141	143	238	2
City Pkg. Co.	148	60	472
Rosenthal Pkg. Co.	36	5	37
Total	2,774	2,321	2,009	2,284

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,246	703	2,340	1,277
Dold Pkg. Co.	858	135	1,054
Wichita D. B. Co.	10
Dunn-Ostertag	79
Fred W. Dold	99	340
Sunflower Pkg. Co.	38	267
Pioneer Cattle Co.	61
Keefe Pkg. Co.	56
Total	2,447	838	4,001	1,277

Not including 915 hogs and 226 sheep bought direct.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,806	1,370	7,305	4,611
Swift & Company	2,982	2,201	7,684	7,425
Riffin Pkg. Co.	622	38
United Pkg. Co.	2,358	229
Total	7,768	3,838	14,989	12,036

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,606	1,642	6,962	1,449
Armour & Co., Milw.	566	833
Others	786	1,067	85	300
Shippers	151	12	35	27
Total	3,109	3,554	7,082	1,776

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,310	688	9,600	2,414
Armour and Company	1,152	250	2,273
Hilgemeyer Bros.	8	120
Meier Pkg. Co.	52	17	314
Stark & Wetzel	169	87	440
Wabnitz and Deters	31	42	236	68
Mass-Hartman Co.	24	11
Shippers	2,837	1,549	19,355	5,339
Others	979	328	199	1,087
Total	6,562	2,922	33,347	8,908

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	26	387
E. Kahn's Sons Co.	442	213	6,154	4,831
Lohrey Pkg. Co.	4	259
H. H. Meyer Pkg. Co.	15	3,379
J. Schlachter's Sons	169	152	79
J. & F. Schroth Pkg. Co.	18	2,588
J. P. Stegner Co.	24	886
Others	628	3,118	1,657
Total	1,633	591	311	319

Not including 948 cattle, 2,638 hogs, 1,700 sheep and 8 calves bought direct.

RECAPITULATION.

	Week ended Aug. 19.	Prev. week.	Cor. week.
Chicago	23,897	33,213	36,956
Kansas City	16,816	14,400	15,875
Omaha	16,355	15,359	14,939
East St. Louis	16,040	18,741	19,819
St. Joseph	5,288	4,980	4,413
Sioux City	9,471	8,959	7,500
Oklahoma City	4,343	4,206	5,421
Wichita	2,447	2,004	2,778
Denver	4,477	4,357	17,409
Milwaukee	3,109	3,120	3,311
Indianapolis	6,562	6,353	6,911
Cincinnati	3,157	2,924	2,593
Ft. Worth	2,774	4,146	5,636
Total	122,573	134,281	148,072

HOGS.

	Week ended Aug. 19.	Prev. week.	Cor. week.
Chicago	42,355	47,706	38,755
Kansas City	1,757	10,616	6,307
Omaha	11,019	24,481	13,913
East St. Louis	32,559	42,098	30,519
St. Joseph	9,807	11,379	7,908
Sioux City	15,831	18,971	12,565
Oklahoma City	5,276	6,281	4,582
Wichita	4,909	5,810	2,487
Denver	4,357	4,790	3,498
St. Paul	14,989	18,280	20,295
Milwaukee	7,082	6,201	7,397
Indianapolis	33,347	31,785	28,506
Cincinnati	15,807	15,353	14,406
Ft. Worth	2,009	3,184	2,927
Total	206,316	246,944	201,065

SHEEP.

	Week ended Aug. 19.	Prev. week.	Cor. week.
Chicago	14,527	14,988	40,208
Kansas City	12,383	12,480	12,521
Omaha	20,833	20,141	43,581
East St. Louis	13,261	15,524	19,214
St. Joseph	9,824	8,401	8,850
Sioux City	9,040	9,289	11,331
Oklahoma City	1,866	2,003	1,682
Wichita	1,277	2,334	1,448
Denver	43,121	35,510	61,902
St. Paul	12,036	22,615	42,935
Milwaukee	1,776	1,276	1,861
Indianapolis	8,908	8,400	9,015
Cincinnati	7,273	8,602	8,596
Ft. Worth	2,284	2,771	8,844
Total	158,409	164,482	271,988

*Cattle and calves.

†Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 14	11,853	1,423	13,161	6,179
Tues., Aug. 15	15,252	1,252	13,748	5,674
Wed., Aug. 16	10,455	905	12,590	5,247
Thurs., Aug. 17	3,344	834	9,355	5,790
Fri., Aug. 18	690	239	6,720	3,538
Sat., Aug. 19	100	100	2,500	6,000

*Total this week...34,867 4,753 58,074 35,416
Previous week...34,713 5,270 60,988 33,528
Year ago...36,625 5,804 54,397 51,963
Two years ago...35,034 8,815 45,660 47,474

†All receipts include directs.
*Including 518 cattle, 1,255 calves, 15,731 hogs and 17,016 sheep direct to packers from other points.

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 14	3,378	100	2,276	233
Tues., Aug. 15	2,585	92	865	147
Wed., Aug. 16	2,754	86	506	6
Thurs., Aug. 17	1,190	32	1,387	508
Fri., Aug. 18	384	27	1,557	453
Sat., Aug. 19	100	100	100	100

Total this week...10,400 337 6,751 1,442
Previous week...11,113 437 6,424 1,590
Year ago...12,496 859 8,351 6,817
Two years ago...10,841 1,491 3,718 3,016

AUGUST AND YEAR RECEIPTS.

Receipts thus far this month and year to date with comparisons:

	August	1938.	1939.	1938.
Cattle	89,447	107,236	1,097,024	1,185,765
Calves	13,351	15,110	294,725	212,027
Hogs	168,254	188,585	2,509,149	2,558,305
Sheep	100,290	149,599	1,653,725	1,627,009

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamba.
Week ended Aug. 19.	\$9.10	\$5.25	\$3.00	\$8.35
Previous week	9.10	5.20	3.00	8.30
1938	10.25	7.75	3.00	8.30
1937	13.90	11.80	4.50	10.50
1936	8.80	10.30	2.75	9.25
1935	10.05	10.75	3.10	9.20
1934	7.40	6.70	2.25	6.00
Av. 1934-1938	\$10.20	9.45	\$3.10	\$8.75

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 10 centers for the week ended August 19, 1939.

CATTLE.

	Week ended Aug. 19.	Prev. week.	Cor. week. 1938.
Chicago ¹	25,416	24,262	24,800
Kansas City ²	19,102	16,872	19,590
Omaha ³	16,394	16,035	14,728
East St. Louis	10,421	13,381	12,375
St. Joseph	5,490	5,008	4,683
Sioux City	7,204	2,493	5,855
Wichita ⁴	3,285	2,739	3,984
Fort Worth ⁵	5,093	7,050	5,732
Philadelphia	1,657	1,679	1,646
Indianapolis	1,812	1,224	1,298
New York & Jersey City	7,647	7,003	7,435
Oklahoma City ⁶	5,954	6,040	6,048
Cincinnati	5,470	2,870	3,053
Denver	4,804	4,188	4,530
St. Paul	7,768	9,370	10,833
Milwaukee	3,068	3,047	3,195
Total	128,117	123,299	134,785

¹Cattle and calves.

HOGS.

Chicago	62,140	67,413	53,931
Kansas City	7,877	27,154	20,052
Omaha	17,120	23,982	14,156
East St. Louis	38,837	38,841	37,845
St. Joseph	8,494	10,483	7,541
Sioux City	7,669	14,998	9,979
Wichita	4,916	7,173	3,986
Fort Worth	2,009	3,184	2,927
Philadelphia	16,710	14,124	12,409
Indianapolis	12,771	14,128	8,114
New York & Jersey City	36,102	35,781	30,815
Oklahoma City	6,138	7,167	4,582
Cincinnati	13,898	13,481	10,950
Denver	4,367	4,844	3,466
St. Paul	14,989	18,289	24,552
Milwaukee	7,063	6,182	7,367
Total	261,100	307,244	252,702

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP.

Chicago ¹	42,241	14,983	48,113
Kansas City	12,883	12,439	12,521
Omaha	22,883	25,395	26,843
East St. Louis	12,416	14,281	12,161
St. Joseph	9,824	8,632	9,375
Sioux City	6,863	9,086	10,442
Wichita	1,503	2,354	1,448
Fort Worth	2,284	2,771	8,844
Philadelphia	4,466	3,990	5,591
Indianapolis	2,605	3,789	4,265
New York & Jersey City	54,790	54,458	66,568
Oklahoma City	1,866	2,093	1,882
Cincinnati	7,728	8,468	6,653
Denver	10,736	8,548	11,562
St. Paul	12,036	22,615	16,235
Milwaukee	1,754	1,266	1,786
Total	206,378	195,148	244,092

¹Not including directs.

WEEKLY INSPECTED KILL

Number of animals processed in selected centers for the week ended August 18, with comparisons are reported as follows by the U. S. Department of Agriculture:

WEEK ENDED AUGUST 18, 1939.

	Cattle.	Calves.	Hogs.	Sheep.
New York area ¹	7,647	15,361	85,638	54,790
Phila. & Balt.	2,615	1,396	27,177	8,461
Ohio-Ind. group ²	7,822	3,988	39,515	12,663
Chicago	25,416	5,521	62,140	42,241
St. Louis area ³	11,519	10,311	38,837	17,289
Kansas City	13,509	5,368	23,119	18,905
Southwest group ⁴	13,535	6,382	20,634	16,830
Omaha	14,966	871	20,368	27,504
Sioux City	6,392	270	10,159	10,352
St. Paul-Wisc.				
Group ⁵	15,444	11,069	49,092	19,438
Interior Iowa & Minn. ⁶	14,814	5,066	95,702	39,163
Total	134,109	65,593	422,381	261,636
Prev. week	130,708	62,720	471,387	256,581
Year ago	129,535	72,696	421,785	245,422

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati, Cleveland, and Indianapolis. ³Includes National Stock Yards and East St. Louis, Ill., and St. Louis, Mo. ⁴Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁵Includes St. Paul, Madison, and Milwaukee. ⁶Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Watch the Classified Advertisements pages for bargains in equipment.

The National Provisioner—August 26, 1939

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

		NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending August 19, 1939.	9,954	2,528	2,552
	Week previous	10,318	2,821	2,704
	Same week year ago	6,967½	2,494	2,400
COWS, carcass	Week ending August 19, 1939.	938	938	2,323
	Week previous	904	856	2,596
	Same week year ago	1,632	1,262	2,938
BULLS, carcass	Week ending August 19, 1939.	386	703	22
	Week previous	346½	529	40
	Same week year ago	414	661	10
VEAL, carcass	Week ending August 19, 1939.	5,441	915	465
	Week previous	10,781	1,233	662
	Same week year ago	6,058	1,644	539
LAMB, carcass	Week ending August 19, 1939.	44,530	12,792	16,140
	Week previous	45,113	12,054	16,931
	Same week year ago	37,522	12,937	14,861
MUTTON, carcass	Week ending August 19, 1939.	1,881	436	707
	Week previous	2,639	288	1,529
	Same week year ago	1,899	269	1,429
PORK CUTS, lbs.	Week ending August 19, 1939.	1,329,059	277,329	240,518
	Week previous	1,418,937	298,656	250,282
	Same week year ago	1,142,179	301,642	215,490
BEEF CUTS, lbs.	Week ending August 19, 1939.	282,086		
	Week previous	268,813		
	Same week year ago	489,950		

LOCAL SLAUGHTERS.

CATTLE, head	Week ending August 19, 1939.	7,647	1,657	
	Week previous	7,003	1,697	
	Same week year ago	7,435	1,646	
CALVES, head	Week ending August 19, 1939.	15,208	2,269	
	Week previous	14,057	2,248	
	Same week year ago	17,424	2,624	
HOGS, head	Week ending August 19, 1939.	36,102	16,710	
	Week previous	35,587	14,124	
	Same week year ago	30,105	12,400	
SHEEP, head	Week ending August 19, 1939.	54,790	4,466	
	Week previous	54,438	3,900	
	Same week year ago	66,568	5,591	

Country dressed product at New York totaled 1,323 veal, no hogs and 43 lambs. Previous week 1,454 veal, no hogs and 46 lambs in addition to that shown above.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended August 19:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended August 19.	197,000	259,000	288,000
Previous week	193,000	274,000	262,000
1938	194,000	245,000	336,000
1937	255,000	205,000	335,000
1936	267,000	258,000	289,000
At 11 markets:			
Week ended August 19.		214,000	
Previous week		239,000	
1938		201,000	
1937		163,000	
1936		205,000	
1935		190,000	

	Cattle.	Hogs.	Sheep.
At 7 markets:			
Week ended August 19.	146,000	167,000	169,000
Previous week	143,000	196,000	187,000
1938	139,000	158,000	206,000
1937	194,000	131,000	215,000
1936	213,000	172,000	179,000
1935	208,000	158,000	212,000

CALIF. INSPECTED SLAUGHTER

State-inspected kill for July:

	Number.
Cattle	54,383
Calves	31,851
Hogs	112,389
Sheep	68,942

Meat food products produced:

	Lbs.
Sausage	3,289,045
Pork and beef	2,606,095
Lard and lard substitutes.	1,213,829
Chili	2,695
Miscellaneous	5,102
Total	7,116,766

CANADIAN LIVESTOCK PRICES

	Week ended Aug. 17.	Last week.	Same week 1938.
STEERS.			
Top Prices			
Toronto	\$ 7.00	\$ 6.65	\$ 7.35
Montreal	7.00	6.90	7.75
Winnipeg	7.00	7.00	7.25
Calgary	6.10	6.00	6.50
Edmonton	5.50	5.50	5.50
Prince Albert	5.75	5.25	4.25
Moose Jaw	5.00	6.50	5.00
Saskatoon	6.50	6.50	6.00
Regina	6.75	6.00	5.50
Vancouver	5.50	5.50

VEAL CALVES.

	\$ 9.50	\$ 9.00	\$10.00
Toronto			
Montreal	9.00	8.50	8.00
Winnipeg	7.00	7.00	7.50
Calgary	6.00	6.00	6.00
Edmonton	6.00	6.00	6.00
Prince Albert	5.50	6.00	5.25
Moose Jaw	5.50	6.00	6.00
Saskatoon	6.00	5.75	6.50
Regina	6.50	6.00	6.25
Vancouver	6.50	6.00

BACON HOGS.

	\$ 8.00	\$ 8.10	\$10.15
Toronto			
Montreal	8.50	8.25	10.00
Winnipeg	7.85	7.85	10.50
Calgary	7.65	7.75	10.00
Edmonton	7.65	7.65	9.90
Prince Albert	7.60	7.60	10.25
Moose Jaw	7.70	7.00	10.35
Saskatoon	7.60	7.60	10.25
Regina	7.70	7.60	10.35
Vancouver	7.60	7.60

¹Montreal and Winnipeg hogs sold on a "F. & W" basis; all others "off trucks."

GOOD LAMBS.

	\$ 9.00	\$ 8.75	\$ 9.00
Toronto			
Montreal	8.00	8.50	8.00
Winnipeg	7.00	7.15	7.75
Calgary	6.00	6.00	6.25
Edmonton	6.00	6.25	6.50
Prince Albert	6.00	6.00	6.25
Moose Jaw	6.25	6.25	6.50
Saskatoon	6.25	6.50	6.50
Regina	6.00	7.00	6.50
Vancouver	7.25

JULY FRESH MEAT PRICES

CHICAGO

Wholesale fresh meat prices for July, 1939, with comparisons:

	BEEF	July, 1939.	June, 1939.	July, 1938.
Steer—				
Choice, 400-500 lbs.	\$16.35	\$16.65	\$16.84
500-600 lbs.	16.35	16.65	16.84
600-700 lbs.	15.85	16.62	17.11
700-800 lbs.	15.85	16.62	17.11
Good, 400-500 lbs.	15.26	15.32	15.46
500-600 lbs.	15.26	15.32	15.46
600-700 lbs.	14.76	15.28	15.67
700-800 lbs.	14.76	15.28	15.67
Medium, 400-600 lbs.	14.32	14.32	14.21
600-700 lbs.	13.88	14.28	14.36
Common, 400-600 lbs.	13.56	13.82	12.49
VEAL CARCASSES.				
Cow—All weights—				
Good	12.39	12.52	12.45
Medium	11.80	12.02	11.85
Common	11.50	11.52	11.16
Veal—All weights—				
Choice	15.40	14.44	14.18
Good	14.36	13.30	13.18
Medium	13.36	12.30	12.22
Common	12.36	11.44	11.26
Calf—All weights—				
Good	13.60	13.15
Medium	12.60	12.15
Common	11.85	11.40
LAMB AND MUTTON.				
Spring lamb—All weights—				
Choice	20.92
Good	19.92
Medium	17.92
Common	16.30
Lamb—				
Choice, 38 lbs. down	19.20	18.98
39-45 lbs.	19.20	18.98
46-55 lbs.	19.04	18.98
Good, 38 lbs. down	18.10	17.06
39-45 lbs.	18.10	17.89	17.06
46-55 lbs.	17.90	17.16	17.06
Medium, all weights	16.32	15.55	15.31
Common, all weights	14.48	13.58	14.06
Yearlings—All weights—				
Good	16.05	13.82
Medium	14.05	12.32
Common	12.44	11.32
Mutton (ewe)—70 lbs. down—				
Good	9.34	8.03	9.50
Medium	8.34	7.03	8.50
Common	7.34	6.03	7.50
FRESH PORK.				
Hams, 10-14 lbs. av.	16.36	16.43	19.68
Loins, 8-10 lbs. av.	19.36	19.32	23.40
10-12 lbs. av.	18.81	15.13	22.40
12-15 lbs. av.	15.85	14.18	19.46
16-22 lbs. av.	11.65	11.53	14.61
Shoulders, N. Y. style—				
skinned, 8-12 lbs. av.	12.14	11.38	15.28
Picnics, 6-8 lbs. av.	11.75	11.48
Butts, Boston style—				
4-8 lbs. av.	15.00	13.35	19.55
Spareribs (half sheet)	10.12	9.50	12.49

NEW YORK

Wholesale fresh meat prices for July, 1939, with comparisons:

	BEEF	July, 1939.	June, 1939.	July, 1938.
Steer—				
Choice, 400-500 lbs.	\$17.00	\$16.72	\$18.16
500-600 lbs.	16.88	16.72	18.16
600-700 lbs.	16.66	16.72	18.31
700-800 lbs.	16.61	16.72	18.41
Good, 400-500 lbs.	16.00	15.70	16.98
500-600 lbs.	15.82	15.70	16.98
600-700 lbs.	15.64	15.70	17.14
700-800 lbs.	15.64	15.70	17.24
Medium, 400-600 lbs.	14.56	14.72	14.78
600-700 lbs.	14.32	14.72	15.28
Common, 400-600 lbs.	13.65	13.88	13.28
Cow—All weights—				
Good	13.60	13.91	13.97
Medium	13.22	13.16	12.80
Common	12.64	12.60	11.74
VEAL CARCASSES.				
Veal—All weights—				
Choice	16.90	16.12	15.81
Good	15.49	14.35	14.31
Medium	14.02	13.20	12.88
Common	13.04	12.19	11.88
Calf—All weights—				
Good	14.55	13.60	12.88
Medium	13.55	12.66	11.90
Common	12.75	11.91	10.55
Spring lamb—All weights—				
Choice	21.88
Good	20.82
Medium	18.94
Common	16.65

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern market on August 23, 1939.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, Choice ¹ :				
400-500 lbs.	\$15.50@16.50
500-600 lbs.	15.00@16.00
600-700 lbs.	14.50@15.50	\$14.50@15.50	\$15.00@16.00
700-800 lbs.	14.50@15.50	15.00@16.00	15.00@16.00
STEERS, Good ¹ :				
400-500 lbs.	14.50@15.50
500-600 lbs.	14.00@15.00	14.50@15.50	14.00@15.00
600-700 lbs.	13.50@14.50	13.50@14.50	14.00@15.00
700-800 lbs.	13.50@14.50	13.50@14.50
STEERS, Commercial ¹ :				
400-600 lbs.	12.50@14.50	12.50@14.00	12.50@14.00
600-700 lbs.	12.50@13.50	12.50@13.00	12.50@14.00
STEERS, Utility ¹ :				
400-600 lbs.	11.00@12.50	11.50@12.50	11.00@12.50
COWS (all weights):				
Commercial	11.50@12.50	12.00@13.00	11.00@12.00
Utility	10.00@11.50	11.00@12.00	11.50@12.00
Cutter	9.50@10.00	10.30@11.00	10.50@11.50
Canner	8.75@ 9.50
Fresh Veal and Calf:				
VEAL (all weights) ² :				
Choice	15.50@16.50	17.00@18.00	17.00@18.00
Good	14.50@15.50	15.00@17.00	15.00@17.00
Medium	13.50@14.50	13.50@14.50	14.00@15.00
Common	12.50@13.50	12.50@13.50	13.00@14.00
CALF (all weights) ² :				
Choice
Good	12.50@13.50	14.00@15.00
Medium	11.50@12.50	13.00@14.00
Common	11.00@11.50	12.50@13.00
Fresh Lamb and Mutton:				
SPRING LAMBS:				
Choice:				
38 lbs. down	16.50@17.50	17.50@18.50	17.50@18.50
39-45 lbs.	16.50@17.50	17.50@18.50	17.00@18.00
46-55 lbs.	16.00@17.00	17.00@18.00	16.50@17.50
Good:				
38 lbs. down	15.00@16.50	16.50@17.50	17.00@17.50
39-45 lbs.	15.00@16.50	16.50@17.50	16.50@17.00
46-55 lbs.	14.50@16.00	16.00@17.00	16.00@17.00
Medium, all weights	13.00@15.00	13.50@16.00	14.00@15.00
Common, all weights	11.00@13.00	11.50@13.50	12.00@14.00
MUTTON (ewe) 70 lbs. down:				
Good	6.00@ 7.00	8.00@ 9.00	8.00@ 9.00
Medium	5.00@ 6.00	7.00@ 8.00	6.00@ 7.00
Common	4.00@ 5.00	5.00@ 7.00	6.00@ 7.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	19.50@20.50	19.50@20.50	17.50@19.00
10-12 lbs.	19.00@20.00	19.50@20.50	17.50@18.50
12-15 lbs.	17.00@17.50	17.00@18.50	16.50@17.50
16-22 lbs.	12.00@13.00	14.00@15.00	15.00@16.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	11.50@12.50	12.50@13.00
PICNICS:				
6-8 lbs.	11.00@11.50	13.50@14.00
BUTTS, Boston Style:				
4-8 lbs.	13.00@15.00	14.00@16.00
SPARE RIBS:				
Half sheets	10.50@11.50	14.50@15.50
TRIMMINGS:				
Regular	7.50@ 8.00

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² "Skin on" at New York and Chicago. ³ Includes sides at Boston and Philadelphia.

LAMB AND MUTTON.

Lamb—			
Choice, 38 lbs. down	20.17	19.56
39-45 lbs.	20.17	19.90
46-55 lbs.	19.86	19.58
Good, 38 lbs. down	18.79	18.82
39-45 lbs.	18.79	18.54
46-55 lbs.	18.50	18.25
Medium, all weights	16.56	16.00
Common, all weights	14.18	13.99
Yearlings—All weights—			
Good	15.79	14.92
Medium	14.45	13.44
Common	12.90	12.20
Mutton (ewe)—70 lbs. down—			
Good	11.25	10.04
Medium	9.75	8.90
Common	8.15	7.90
FRESH PORK.			
Hams, 10-14 lbs. av.	17.53	17.48
Loins, 8-10 lbs. av.	19.57	19.50
10-12 lbs. av.	18.59	18.50
12-15 lbs. av.	17.14	16.66
16-22 lbs. av.	13.25	12.82
Shoulders, N. Y. style—			
skinned, 8-12 lbs. av.	13.71	12.86
Butts, Boston style—			
4-8 lbs. av.	15.76	14.15
Spareribs, half sheet	10.64	10.31

CHAIN STORE SALES

Kroger Grocery & Baking Co. reports sales of \$17,227,011 for the eighth four-week period this year, an increase of 6 per cent over sales in the like period of 1938. Cumulative sales for the first eight periods, which ended August 12, were \$145,367,563, an advance of 3 per cent over sales by the chain store company during the comparable eight periods of 1938.

Sales of Safeway Stores, Inc., for the four weeks ended August 5 totaled \$29,498,189, a gain of 2.8 per cent over sales for the corresponding period of 1938. Sales for the 32 weeks ended August 5 reached \$229,878,858, also an increase of 2.8 per cent over the company's sales during the comparable 1938 period.

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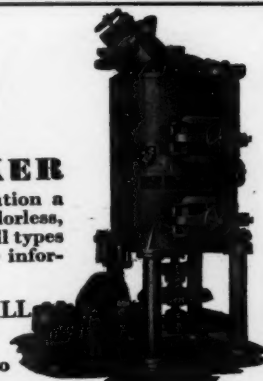
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RECENT PATENTS

New Devices Relating to Meat and Allied Industries on Which U.S. Patents Have Been Granted

Method of Treating Animal Casings.—Henry J. Wollweber, Chicago, Ill., assignor by mesne assignments to Oppenheimer Casing Co., Chicago. Continuous method of loosening and removing mucus, fat and the like from an animal casing, comprising steps of successively squeezing, first crushing, second crushing and again squeezing casing, second crushing affecting those portions of casings not treated by first crushing . . . casing being substantially free from tensional pull between successive steps.—Granted May 9, 1939. No. 2,157,515.

Weighing Scale Indicator.—W. Bartlett Jones, Chicago, Ill., assignor to The Griffith Laboratories, Inc., Chicago. In a weighing device, two movable indicating means, one connected to weight responsive mechanism to indicate the weight, means connecting the two indicating means for motion together, and a cam operable to predetermine a difference in registrations by the registration of one of them, said cam being designed to provide a predetermined ratio.—Granted May 9, 1939. No. 2,157,705.

Meat Cutting Machine.—Adrian C. Van Hooydonk, Buffalo, N. Y., assignor to John E. Smith's Sons Co., Buffalo. In a food cutting machine, the combination of a rotary bowl having a central discharge opening for the food and a pendant closure for such opening fulcrumed centrally over the bowl in axial relation to its discharge opening for vertically swinging movement into and out of its closed position.—Granted May 9, 1939. No. 2,157,780.

Dropper for Carcasses and the Like.—Oscar C. Schmidt, Cincinnati, O., assignor to The Cincinnati Butchers' Supply Co., Cincinnati. In a dropper, the

combination of a series of spring motors connected in series about a common axis, a reel about this axis for flexible connection to receive a load and having operative connection with one end of said series, an anchor for the other end, the springs of motors being serially operatively connected end to end, means for rotatively adjusting the anchor whereby to adjust the tension of the springs in all motors, and a brake having operative connection with said reel to control the rotation thereof.—Granted May 23, 1939. No. 2,159,623.

Method of Packing Frozen Food.—Leigh J. McGrath and Wayne L. Hall, San Francisco, assignors to Zellerbach Paper Co., San Francisco. Method of packing a product to be frozen in a moisture-proof container which comprises partially filling the container, applying pressure to raise the level of the container's contents, sealing the container, releasing the pressure and then freezing.—Granted June 6, 1939. No. 2,161,071.

Ham Boiler.—Hans Reinwald, New York, N. Y.—Ham boiler comprising container open at top with press board vertically slidable therein, cover with means for clamping to container, said cover having spaced apart openings therethrough, studs in openings vertically moveable in either direction and means for releasably locking studs in openings intermediate their length, the lower ends of studs being pivotally secured to board.—Granted June 6, 1939. No. 2,161,089.

Method and Apparatus for Making Artificial Sausage Casings.—Oskar Walter Becker, Hamburg, Germany, assignor by mesne assignments to Naturin Gesellschaft mit beschränkter Haftung, Weinheim, Germany.—Apparatus for making sausage casings of animal or vegetable material from a plastic kneadable mass by expressing it through annular nozzles, comprising in combination a tubular housing, a cylindrical core rotatable within said housing, etc.—Granted June 13, 1939. No. 2,161,908.

Linking Gauge.—Alonzo Standlee, Handley, Tex., assignor to Industrial Patents Corp., Chicago, Ill. Sausage linking gauge comprising a base, gauge member mounted on said base, pair of gauge members movably mounted on

base for adjustment relative to one another and to fixed member and means for securing each of the movable gauge members to base, each having an elongated gauge edge concaved in a vertical plane and being adapted for withholding one end of a sausage link between the ends thereof.—Granted June 27, 1939. No. 2,165,920.

Treating Gut.—Nicholas M. Adams, Chicago, Ill., assignor to Wilson & Co., Chicago. Method of preparing animal gut which comprises immersing raw gut in an aqueous bath including a water soluble synthetic tanning agent for a period of at least several hours at a temperature of the order of 35 to 50 degs. F. to produce a toughened body throughout, having upon drying a substantially greater tensile strength than the untreated gut.—Granted June 27, 1939. No. 2,164,101.

Holder for Hog or Swine Rings.—Coile Johnson, Port William, Ohio. A device embodying a flat, hollow shell with a plurality of spaced ribs with rows of apertures at either side of each rib, so arranged as to provide spaced pairs of apertures, each pair being adapted to frictionally engage the spaced legs of a hog ring for mounting on shell.—Granted July 18, 1939. No. 2,166,526.

Process of Freezing Food Products.—Chester J. Conn, Smithtown Branch, N. Y. A method of treating frozen food products comprising treating said products successively with warm, edible liquid and an air blast above freezing to defrost surface, quick freezing the defrosted surface, and thereafter glazing the same.—Granted June 13, 1939. No. 2,162,213.

Securing Means for Meat Molds.—Arnold Faulkner, Battle Creek, Mich., assignor to United Steel and Wire Co., Battle Creek, Mich. In a meat mold having a pair of hinged portions of wire, construction adapted to form a closure and means for locking the portions in assembled relation.—Granted July 18, 1939. No. 2,166,429.

Frozen Material.—Robert Henry Bedford, New York, N. Y. Frozen flesh foods having an ice glaze formed of water containing benzoic acid in an amount to impart non-cracking characteristics to said ice.—Granted July 18, 1939. No. 2,166,113.



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We want man capable of organizing and managing small packinghouse and refrigeration plant in this district, center of 80,000 population. Farmers ready to be interested in beef, hog, and sheep raising. Plenty of commercial and cutter grade cattle now available. No investment required. Address in confidence, Secy., Caribou Chamber of Commerce, Caribou, Me.

Industrial Engineer

Wanted, young industrial engineer under 30, technical graduate in industrial or mechanical engineering. Not less than 2 years' experience in time-and-motion study methods, plant layout, and wage incentives installation. Give age, references and complete information on background and experience. W-673, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Rendering Plant Foreman

Wanted for rendering plant, foreman who is thoroughly experienced cooking butcher shop collections, blending tallow and grease, and manufacturing meat meal. Must give references, salary expected. W-674, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Killing Floor Foreman

Wanted, butcher capable of handling and working with men slaughtering cattle and hogs. Must have good reputation and be strictly sober. Applicant must furnish satisfactory references of past experience. W-675, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Position Wanted

Sausage Foreman

Position wanted by sausage foreman who can take full responsibility. Knows how to use large quantity of back fat. Expert in curing bacon and hams. W-652, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Now available, superintendent with long practical experience, large and small plants and manufacturing plant manager for large packer. Competent to handle labor and all operations, cattle, hogs, and small stock, from killing floor to selling. Excellent references. W-676, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

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Experienced sausage maker, age 32, offers his services to reliable concern needing alert, aggressive man for all kinds of sausage and loaves, also curing, smoking, stuffing, etc. and boiling and tenderizing hams. Now working sausage foreman. Wants connection where his experience can be used to better advantage. W-676, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Industrial Engineer or Supt.

Ten years' successful experience as industrial engineer and fifteen years as superintendent. Especially good on pork killing and cutting yields and costs, as well as pork curing. Now employed. W-677, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Position Wanted

Beef Department Manager

Twenty-six years' experience on fresh meat sales and livestock purchases, part time as general plant manager. Fully qualified to supervise all fresh meat operations. Excellent references and outline of experience on request. Age 47. W-663, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Rent or Buy Sausage Factory

Wanted to rent or buy, small or medium sized sausage factory with capacity for 50,000 lbs. weekly, in or around Chicago radius. W-669, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Stock Yard & Auction For Sale

For sale, controlling interest in stock yard and auction facilities. Good location on main line of big railroad. Sixteen acres vacant land adjoining. Now rented. Offered for sale to settle estate of deceased members. FS-671, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Angola, Indiana

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The classified columns of THE NATIONAL PROVISIONER offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. THE NATIONAL PROVISIONER classified columns will find a buyer for them.

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Ice Machine

For sale, York forced feed lubrication; direct drive; 50 HP synchronous motor complete with condensers, receiver, etc. This machine is now running and is in excellent condition. Original cost \$6000. Price \$1350. Detailed information on request. Berks Packing Co., Inc., Reading, Penna.

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For sale, one practically new Acme cellophane tying machine with cutting knife for CW staple; and one Acme stockinette binder for No. 48 staple. Both machines have had little use. Standard equipment for processing butts. Priced low for quick sale. Write Box 319, Trenton, N. J.

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is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

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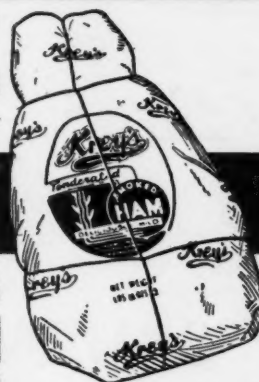
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The executives and other personnel of the companies in this list take a heavy load off your shoulders. They are the ones who worry about and study and test—design and redesign—equipment, supplies and services necessary for the everyday operation of your business. If they didn't do these things you'd have to have men on your payroll who could, and other men who could fabricate, prepare and put into operation what these firms make available to you at a very much lower cost. Watch their advertising for the latest developments in time-and-money savers. It will be time well spent.

accuracy to guard against the possibility of a change or omission in this index

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sausages and meat loaves

MELOWARD

Controlled quality
Roller Process
Dried skim milk

WARD MILK PRODUCTS DIVISION
KRAFT-PHENIX CHEESE CORPORATION
GENERAL OFFICES, CHICAGO

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C. D. Reversible Plates, O. K. Knives with changeable blades and C. D. TRIUMPH Knives with changeable blades are used throughout the meat packing and sausage manufacturing field. C. D. equipment lasts longer, works better; plates will not crack, break or chip at cutting edges. Write the "Old Timer," Chas. W. Dieckmann, for complete details and prices of C. D. and O. K. knives, plates, sausage linking gauges, stock feed worms, studs, etc.

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"I'm just as strong for playing safe as you are. But we are able to carry fewer unfilled containers this year because American Can's facilities are behind us. You see, they keep in close contact with our problems, and they're always ready to deliver what we want when we want it. That kind of service saves us overhead!"

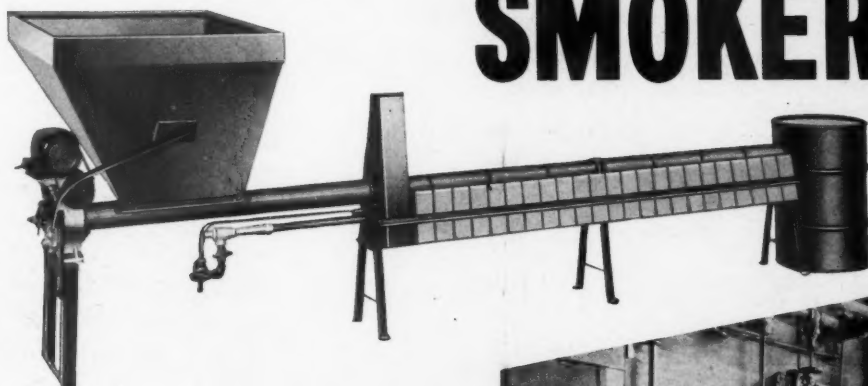


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M&R

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Cuts sawdust bills 75%

Constant and uniform smoking is assured by the completely automatic operation of the ANCO M & R Smoker. By simply changing the speed of the sawdust feeder, five different quantities of smoke can be produced. One filling of the sawdust hopper is sufficient for the entire smoking operation.

Among the advantages found in the use of this unit are improved flavor and aroma of smoked meats • Brighter colors—the lean a bright red, the fat and skin a golden yellow • Reduced sawdust bills often amounting to 75% saving • Elimination of fly-ash on meats and floors • Cleaner fire pit, because the burned sawdust is dropped into ash receiver automatically • Smoking time cut, because the smoke generated is more active than that developed in old smoldering process • Fire hazard eliminated as flame is entirely enclosed in fire brick, having no chance to spread along floors and walls • Installation can be made in practically all types of smokehouses.



Typical ANCO M and R Smoker Installation

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Crystal Clear

Makes a sparkling, crystal-clear jelly. This transparent setting for your meats suggests freshness and purity . . . shows off the meats.



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A gelatin of the highest test. SUPERCLEAR'S great strength makes possible lowest jelly costs (average 3.6¢ per lb. for jellied tongues).

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SWIFT'S *Superclear* **GELATIN**

A SUPERIOR JELLIED MEAT GELATIN

SWIFT & COMPANY

GELATIN DIVISION

CHICAGO, ILL.

